



WEST WYCOMBE CORPORATE ENTERTAINMENT

SUMMER MENU 2009

BARBECUE

Mini sirloin steak Spiced with a Texas barbecue rub
Traditional Oxford sausage basted with honey mustard
Marinated chicken thighs Flavoured with lemon, thyme and chilli
German potato salad with gherkins and onions
Fruity Coleslaw in a light Mayonnaise
Beef tomato and red onion salad with cracked black pepper and olive oil
Caesar salad

Vegetarian Alternative - Please advice no. of guests requiring vegetarian option

Aubergine, tomato and feta stacks (v)

or

Spiced bean and chick pea cake served with onion marmalade (v)

DESSERT – Please choose two options from the dessert menu to accompany your meal

Desserts

Tangy tarte au citron
served with crème fraiche

Eton mess
crushed meringue, double cream and strawberries

Rich dark chocolate parfait
served with raspberry coulis

Deep filled apple pie and double cream

Lemon posset