



WEST WYCOMBE
CORPORATE ENTERTAINMENT

WINTER MENU 2011

BREAKFAST

OPTION 1

**Locally produced pork and leek sausage baps
or
Large floured baps filled with rashers of crispy bacon
Warm croissant filled with cheese and tomato (v)**

OPTION 2

**Danish pastries
&
Pain au chocolat**

OPTION 3

**Kedgerie
Warm croissant filled with cheese and tomato (v)
Filter coffee, tea and infusions**

LIGHT LUNCH

**Mugs of homemade soup
with crusty French bread
Homemade Cornish or vegetable pasties
Tea and Coffee**

MAIN MEAL – please choose one option from each course for your whole group

Starters

Homemade lightly curried parsnip Soup

Thai fish cakes

Chilli jam, herb salad with yoghurt dressing

Warm salad of roast portobello mushroom

with Chorizo, feta, walnut and pomegranate dressing

Filo parcel of Welsh goats cheese

on a bed of wild rocket with a concasse of plum tomato and pesto dressing

Main Courses

CARVED OPTIONS

Whole spit roast lamb, (minimum 20)

Whole spit roast english porker (minimum 75)

Half spit roasted pig (min 45)

Butterflied leg of lamb studded with garlic & rosemary

Roast sirloin of beef with Yorkshire pudding

roast potato, carrot and swede purée, green beans

Venison casserole with game chips

crushed new potatoes, greens beans

Butter roasted breast of chicken

lentil and wild mushroom fricasse, fine beans and baby roast carrots

Roasted smoked Haddock

crushed pea and potato cake, garlic cabbage, and lemon butter sauce

Butternut squash (v)

stuffed with jasmine rice, red vegetable curry

Pea, red pepper and lemon risotto (v)

infused with white truffle oil

Desserts

Winter berry & apple crumble

with vanilla ice cream

Sticky toffee pudding

caramel sauce, clotted cream

Pear and frangipane tart

vanilla mascarpone

Orange and cointreau bread and butter pudding

with coffee custard

Sherry Trifle

Alternative Winter Menus

HOT FORK BUFFET

MAIN DISHES – PLEASE CHOOSE 2

Beef Stroganoff

Beef Penang

Fish Pie topped with creamed potatoes

Lamb Tagine

Beef Bourginnone

Pork loin in a creamy grain mustard sauce

Shepherd's pie

Thai green chicken curry

VEGETARIAN – PLEASE CHOOSE 1

Mushroom stroganoff

Butternut squash

Filled with thai red curry and jasmine rice

Vegetarian moussaka with ricotta Topping

DESSERTS – PLEASE CHOOSE 2

Apple and blackberry crumble and custard

Brioche bread and butter pudding cream

Eton Mess

Tiramisu

Pear and chocolate tart

AFTERNOON TEA

Scones with clotted cream and strawberry jam

Malted fruit loaf

or

Selection of finger sandwiches on white & granary bread

Lemon drizzle cake