

CORPORATE DELEGATE MENU 2009

Hot Buffet Lunch

8 < 70 delegates choose one main course from the non-vegetarian option and one vegetarian option.

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Mince beef lasagne
Lamb moussaka
Rosemary and honey roast chicken legs
Chicken Jerez breast of chicken in a mushroom and sherry sauce
Beef stroganoff with rice
Chicken korma with rice
Loin of pork in a cider apple-sauce
Toad in the hole with onion gravy
Beef chilli with rice, grated cheese and tortilla chips
Asparagus, ham and cheese tart
Biryani baked chicken and rice
Pasta with tuna, chilli and lemon
Fillet of salmon with dill and parsley butter
Crispy sticky chicken thighs with crushed new potatoes and cherry tomatoes
Shepherd's pie

Vegetable lasagne (v)
Vegetable moussaka (v)
Fusilli with tomato and basil sauce (v)
Cheddar and tomato quiche (v)
Stilton and broccoli quiche (v)
Mushroom tagliatelle with roasted, pine nuts (optional) (v)
Vegetable soup with crusty roll (v)
Vegetable chilli with rice (v)

(Main courses excluding rice dishes are served with vegetables and potatoes)

Finger Buffet Lunch

Fresh crudités and dips
Chicken satay
Mixed Bruschetta (v)
Mixed olives with bread sticks and dips
Crisps and tortilla chips (v)
Fruit platter (v)
Egg wedges with pickle
Home made mixed quiche (v) inc
Chicken drumstick
Chicken Goujons
Mini pork pies
Puff pastry assortment (v) inc
Onion bhajis (v)
Sole goujons
Potato wedges

Cocktail rolls are included as standard
Please also select 6 other items from the menu above

2 course incl. coffee & mints: £14.95 pp

Truffles Restaurant Menu

3 course incl. coffee & mints: £19.95 pp

Choose two from each selection for all the party

Starter

Gala Melon with parma ham
or
fruit coulis

Chef's homemade Soup of the day

Your choice of Pate served with oat cakes

Pork and pistachio terrine
on a bed of salad

Prawn Cocktail with marie rose sauce

Button Mushrooms
in a creamy stilton sauce (v)

Entree

Chicken breast served with
mushroom & white wine sauce

Salmon fillet with dill & lemon butter

Traditional roast Beef with Yorkshire pudding

Vegetable Stroganoff (v)

Wild Mushroom and Walnut linguini (v)

Apricot & Sage stuffed loin of Pork

*All the above main courses will be served with the
Chef's selection of
Fresh Vegetables and Potatoes*

Dessert

Lemon Posset & Shortbread

Chocolate Pot & Orange Biscuits

Individual Lemon Tarts

Baked Vanilla Cheesecake

Profiteroles drizzled in chocolate

Individual Chocolate Tart

Fruit salad steeped in rose water syrup

Coffee

Freshly Brewed Columbian Coffee
accompanied by
Rookery Manor Chocolate Mints

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