

Brambletye Hotel

Black Peters Bar & Restaurant

Sample Menu 2010 -2011

Function 1

£16.95 per person (minimum 12 people)

Plum tomato, mozzarella & pesto in a filo cup

Coarse French pate with pickle & redcurrant sauce

Smoked salmon & prawn fishcakes with a sweet chilli salsa

Chicken stuffed with Apricot served with Blue Cheese Sauce

Braised lamb shoulder with garlic, rosemary, shallots and mushrooms

Tart of courgette and vine tomatoes, goat's cheese & rocket

All mains served with potatoes & seasonal vegetables

Lime & blueberry cheesecake

White chocolate parfait coated with chocolate ganache

Apple strudel with sauce Anglais

Function 2

£18.95 per person (minimum 25 people)

Duck, Ham hock & parsley terrine, apricot chutney & brioche

Classical king prawn cocktail

Toasted Goat Cheese and Honey Salad

Sea bass fillets with roast fennel & beurre rouge

Loin of venison with red cabbage & caramelised apple with cranberries

Onion tatin with celeriac puree & roasted root vegetables

All mains served with potatoes & seasonal vegetables

Honey and ginger crème Brule

Brioche bread and butter pudding

Strawberry & champagne terrine with berry coulis

These are sample menus we would be pleased to provide you with an individually designed menu for your function