

THE ELSTEAD HOTEL
BANQUET DINNER MENUS

Menu A £23.00

Chilled Fan of Honeydew Melon
with a Duo of Fruit Coulis and Soft Forest Fruits

Chicken Breast served with a Wild Mushroom Sauce
Served with a Selection of Fresh Vegetables of the Season

Profiteroles filled with Chantilly Cream
Served with a Hot Chocolate Sauce

Coffee and Mints

Menu B £23.00

Brussels Pate Served with Melba Toast

Roast Turkey Breast with Seasoning, Chipolata and Chestnut Stuffing
Served with a Selection of Fresh Vegetables of the Season

Hot Apple Pie Served with Custard

Coffee and Mints

Menu C £23.00

Cream of Tomato Soup with Basil

Roast Leg of Pork served with Savoury Stuffing and Apple Sauce
Served with a Selection of Fresh Vegetables of the Season

Citrus Tart Served with Cointreau Cream

Coffee and Mints

Menu D £25.00

Prawn Cocktail with Marie Rose Sauce

Roast Beef with Yorkshire Pudding and Horseradish Sauce
Served with a Selection of Fresh Vegetables of the Season

Brandy Snap Tulip
Filled with Strawberries Romanoff

Coffee and Mints

Menu E £25.00

A Salad of Smoked Chicken with Basil Vinaigrette

Poached Salmon with a Hollandaise Sauce
Served with a Selection of Fresh Vegetables of the Season

Baked Alaska Served with Strawberries

Coffee and Mints

Menu F £26.00

Smoked Fish Terrine Served on a bed of Horseradish Coulis

Roast Leg of Lamb with Mint Sauce and a Red Wine Jus
Served with a Selection of Fresh Vegetables of the Season

Coffee and Walnut Mousse

Coffee and Mints

Should you wish to extend your menu , these supplement charges will apply:

Sorbet Course £1.00 per person Soup Course £2.00 per person

Selection of Cheese and Biscuits £3.00

If you would like to have a choice menu, this can be arranged with the Events Co-ordinator when making your booking, we are only too pleased to assist you in your choices

House Wine available from £16.95 per bottle

Telephone 01202 293071