

# **STYRRUP HALL**

## **2010 DINNER PARTY MENU - £21.00 (All courses must be pre-booked)**

*CHEF'S HOME MADE RICH TOMATO AND BASIL SOUP  
Freshly prepared and served with a hot bread roll*

*SMOKED HADDOCK AND PRAWN SALAD  
Drizzled with a creamy Honey & Dijon Mustard Dressing  
and served with wholemeal brown bread and butter*

*CHEESE AND CHILLI PEPPER NUGGETS  
Served with Sweet Chilli Dipping Sauce*

*MELON AND ORANGE COCKTAIL  
Drizzled with Raspberry Coulis & topped with refreshing Champagne Sorbet*

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*ROAST BEEF  
Served with a Herby Yorkshire Pudding and rich meaty gravy*

*BREAST OF CHICKEN  
Served with a Red Wine and Mushroom Sauce*

*SALMON WELLINGTON  
Salmon Fillet in Cheese & Asparagus Sauce encased in Puff Pastry  
and served with creamy White Wine Sauce*

*ROASTED VEGETABLE BASKET (V)  
Roasted vegetables smothered in a rich Tomato Sauce  
and served in a crisp filo pastry basket*

*The above main courses are served with a selection of  
Potatoes and Seasonal Vegetables*

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*Home made Apple and Black Cherry Crumble with Custard  
Chef's Home made Boozy Baileys Cheese Cake  
Assorted Platter of Cheese and Biscuits  
Traditional Sherry Trifle*

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*Freshly filtered coffee and mints*