

# **STYRRUP HALL**

## **2012 DINNER PARTY MENU - £24.00** **(All courses must be pre-booked)**

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*CHEF'S CREAM OF LEEK AND POTATO SOUP*  
*Served with a bread roll*

*GOATS' CHEESE TARTLET*  
*Grilled goats' cheese on red onion marmalade*  
*Served on a puff pastry base with balsamic dressing*

*CHICKEN LIVER PARFAIT*  
*Accompanied by toast and chutney*

*TRADITIONAL PRAWN PLATTER*  
*Dressed with Marie Rose sauce and served with brown bread and butter*

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*SIRLOIN OF BEEF*  
*Served with Borderlaise Sauce*

*HERB CRUMBED ROASTED CHICKEN FILLET*  
*Served with Wild Mushroom Sauce*

*BAKED SEA BASS*  
*With Leek and Smoked Salmon Sauce*

*BUTTERNUT SQUASH AND SPINACH RISOTTO (V)*  
*Roasted butternut squash with wilted spinach and Parmesan cheese,*  
*finished with cream butter*

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

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*Lime Cheesecake*  
*Chocolate Roulade*  
*Almond Sponge with Plums and Vanilla Ice Cream*  
*Cheese and Biscuits*

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*Coffee and mints*