

Imber Court

Banqueting Menu

SOUPS

- Broccoli and Stilton V -£3.20
- Tuscany style minestrone V -£3.20
- Cream of Mushroom V -£3.20
- Cream of Tomato -£3.20
- Carrot and Coriander V -£3.20
- Leek and Potato V -£3.20
- Thick Country Vegetable V -£3.20

APPETISERS

Scottish smoked salmon served with black pepper, lemon and brown bread -£5.90

Atlantic Prawns with Marie Rose dressing,
served on a bed of crisp lettuce in a Filo Basket -£5.05

Smoked chicken and avocado torte served with a Pesto Dressing -£4.90

Duck and Orange Pate served on a bed of leaves with Oatcakes -£4.45

Mediterranean Pasta Salad – £4.45

Filo tart with olive, cucumbers, tomato, feta cheese,
coriander Tzaziki dressing V -£4.90

Crown of Melon with Fresh Fruit -£4.05

All prices are exclusive of VAT

FISH DISHES

Roasted cod loins scented with saffron, buttered leeks & mussel cream - £14.40

Roasted sea bass with rosti and spinach with red pepper dressing - £15.30

Lemon sole fillets with pernod and mushrooms served
with courgette ribbons - £15.75

Poached Salmon served with one of the following sauces -£14.45

Mushroom and White wine Sauce

Lemon and dill Sauce

ENTREES

Chicken Supreme stuffed with spinach and stilton with a
port wine sauce -£14.45

Roasted Chicken Supreme served with one of the following sauces -£13.20

Red wine and herb

White wine and mushroom

Traditional Roast Gravy

Pan roasted duck breast served with blueberry and port sauce -£15.30

Pork Fillet wrapped with Proscuitto and Sage, served on Roasted
Sweet Potatoes with Port wine Sauce – £14.90

Garlic & Herb Marinated Leg of Lamb with a red wine jus – £14.45

Rack of lamb with a herb and mustard crust and a redcurrant
and tarragon jus. -£16.10

Braised lamb shank accompanied with Coarse Mustard Potato Mash
with a Rich Jus -£15.30

Roasted Contre Fillet of Beef, medley of potatoes and asparagus with
a rich burgundy sauce -£15.30

Tornado Rossini served with a Red Wine Jus – £16.95

VEGETARIAN SELECTION

Butternut Squash with Spinach & Walnut in a Filo Pastry Case -£12.99

Mediterranean Vegetable Tart with Dolcelatte -£14.45

All main courses served with appropriate vegetables and potatoes

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DESSERTS

Fresh fruit salad and cream- £4.30

Profiteroles with chocolate Sauce -£4.50

Apple pie accompanied by either
Ice Cream, Cream or Custard - £3.85

Sticky Toffee Pudding with Toffee Sauce accompanied
By Ice Cream -£4.45

Fresh strawberries and cream (when in season) -£4.20

Pineapple Barbados – £5.30
(Warm Glazed Pineapple infused with Dark Rum & topped
with refreshing Mango Sorbet)

Individual Vanilla Bean Cheesecake served with Cream -£4.65

Raspberry Romanoff in brandy snap basket on a
duo of fruit coulis -£4.20

Dark Chocolate Truffle -£4.75

A selection of English and Continental cheese served with
celery, grapes and biscuit selection -£4.30

Luxury cheeseboard, a minimum of six selected cheeses accompanied by
celery batons, grapes, pineapple and kumquats. -£6.05

Coffee and mints -£1.25

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