



HOUSE FOR AN ART LOVER

*Please find below a selection of menus that we offer.  
For more menu options or further information, please get in  
contact with us and we'd be delighted to help.*

## **BREAKFAST MENUS**

### **BREAKFAST A**

Selection of Freshly Squeezed Juices  
Mini Croissant and Danish Pastries  
with Preserves, Honey and Jam  
Selection of Fresh Yoghurts  
Tea and Coffee

**£4.50 per person**

### **BREAKFAST B**

Full Cooked Breakfast Buffet  
Selection of Freshly Squeezed Juices  
Mini Croissant and Danish Pastries  
with Preserves, Honey and Jam  
Selection of Fresh Yoghurts  
Tea and Coffee

**£9.25 per person**

### **ADDITIONAL OPTIONS**

Rolls with Bacon

**£3.00 per person**

Rolls with Sausage

**£3.00 per person**

Full Cooked Breakfast

**£5.50 per person**



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## **LUNCH FINGER BUFFET**

### **LIGHT BITES**

**Please select 6 options:**

Pizzette of Honeyed Onions and Goats Cheese (v)

Salmon and Minted Pea Fishcakes

Sun-dried Tomato and Tarragon Tartlet with Leek (v)

Our Own Sweet and Sour Chicken Nuggets

Wild Mushroom Risotto Cakes (v)

Crostini of Marinated Chicken, Pesto Mayonnaise

Vol Au Vent of Chicken and Leek

Tomato, Black Olive and Basil Bruschetta (v)

Mini Beef Burgers with Tomato Relish

### **SANDWICHES**

**Please select 3 options:**

Flaked Hot Smoked Salmon Caesar Style

Roast Rib-Eye of Beef, Horseradish Mayonnaise

Mustard Cress with Egg (v)

Glazed Honey Gammon, Grain Mustard

Open Sandwich of Mozzarella, Tomato and Red Onion Jam (v)

Smoked Cheddar with Tomato Chutney (v)

**£15.50 per person**



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**LITE FORK BUFFET**

**BITES**

Mini salmon and chive fishcakes, pea puree

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Crostini of chicken with rocket pesto mayo

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Tomato with black olive and basil bruschetta (v)

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Croute of mozzarella and red onion jam (v)

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Our own chicken goujons, tomato relish

**SANDWICHES**

Ciabatta sandwiches –

~ Smoked brie and cranberry

~ Garlic chicken and Red Onion.

**SALADS**

A selection of salads will be prepared

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Coffee and mini sweet accompaniment

**£16.00**



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## **FORK BUFFET**

### **Plated Starter**

Sliced Seasonal Fruits and Berries with Raspberry Syrup (v)

### **Buffet Selection**

Navarin of Beef with Button Mushrooms, Caramelised Onions and Potato  
Dumplings

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Stroganoff of Chicken with Pilaff Rice

OR

Butternut Penne pasta (v)

### **Accompaniments**

Pasta, Ham and Minted Pea Salad

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Potato, Chives and Mayonnaise Coleslaw

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Assorted Leaf Salad

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Warm Buttered Potatoes

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Bread Rolls

### **Dessert**

Vanilla Crème Brulee

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Dark Chocolate Pots

**£26.00 per person**



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## SEATED LUNCH SELECTORS

### STARTERS

Terrine of smoked, cured and fresh Shetland salmon, seasonal leaves with lemon and lime crème fraîche

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British asparagus with rocket and parmesan, lemon oil and tapenade (v)

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Salad of Parma ham and ripened melon, sweet pepper vinaigrette, cherry tomatoes and toasted pine nuts

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Tartlet of butternut squash, spinach and vine tomatoes, crispy leaves with orange and red onion marmalade

### MAIN

Roast spiced fillet of salmon with rice, Thai coconut and lemon grass with baby spinach

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Supreme of chicken wrapped in pancetta, chateau potatoes with seasonal vegetables and whisky cream sauce

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Fillet of pork, thyme potato cake with creamed shallots, petit vegetables and Madeira jus

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Orzo pasta with a fricassee of sun-blushed tomatoes, broad beans, asparagus and parmesan shavings.

### SWEET

Apricot crumble tartlet, sauce anglaise and vanilla ice cream

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Passion fruit crème brulee, hazelnut shortbread

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Mango and white chocolate tart with pineapple ice cream

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Lemon posset with seasonal berries

**2 Courses (Includes Tea/Coffee) £23.00**

**3 Courses (includes Tea/Coffee) £26.00**



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## PRIVATE DINNER SELECTORS

Please compile a menu of your choice by selecting 1 dish for each course.

### STARTERS

White parsnip veloute, toasted almonds and herb oil

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Parfait of foie gras with redcurrant jelly and curly toast

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Fricassee of hot smoked salmon, pickled cucumber and crème fraiche

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Warm Jarlsberg tart with bell pepper pesto and goat's cheese cream

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Salad of new season asparagus with artichokes, walnut vinaigrette and Parmesan shavings

### MAIN

Fillet of beef served with brandy and peppercorns (*£5.00 supplement per person*)

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Fillet of sea-bass wrapped in Parma ham with wilted vegetables, vermouth butter sauce

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Roast corn-fed chicken breast with mustard champ and roasting juices

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Peppered rump of lamb with vine tomato crushed potatoes, celeriac puree

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Char-grilled vegetables with a little spicy cous cous, parmesan flakes and a parsley pesto

### SWEETS

Stem ginger panna cotta, champagne rhubarb

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Dark chocolate and Tia Maria Torte, honeycomb ice cream

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Pear and almond tartlet, cinnamon anglaise, vanilla ice cream

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Warm sticky toffee pudding, toffee sauce and vanilla ice cream

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Selection of cheese with accompaniments. (*£2.50 supplement per person*)

**£32.00 per person**