



Banqueting Menus...

This menu caters for parties between 12 - 80 guests, in the Harbourside Restaurant.

Dishes are individually priced for you to tailor make your own menu.

Please select one starter, one main course and one dessert for the whole party.

(e.g. 12 x Soup, 12 x Roast rack of English lamb, 12 x Cameo Desserts)

Coffee and Petits Fours are complimentary with a three or four course meal.

Children under 10 will be charged half price; half size portions will be served where possible.

For further help and advice, please do not hesitate to call Mrs Louise Hodgson-Darnell or Mr Nick Chambers

All prices include VAT @ 15 %, should this change the menus will be re-priced.

There will be a 10% service charge added to the final account.

Valid until January 2010



Banqueting Menu...

Starters

A Selection of Home made Soup	£6.50
A smooth Chicken Liver Pate with home-made toasted walnut bread	
Pier Smokies flaked smoked Haddock, Prawns and Mushrooms, baked in a creamy cheese & chive sauce	
Chilled Melon Cocktail with pink grapefruit and orange salad	
Fresh Lobster Bisque with cream and brandy	£6.75
Hot poached asparagus with hollandaise sauce (seasonal may-June)	
Thai-Style Fish Cakes on a light leaf salad and a spicy cocktail dip	
Toasted Goat's cheese on home made walnut bread with baby leaves and walnut oil vinaigrette	
Home-smoked Salmon, simply served with brown bread and butter	£7.50
A tossed leaf salad with Tiger Prawns, peeled prawns and crayfish tails	
A gateau of Crab claw meat on a mango and cucumber salsa	
Home cured Gravavlax with fresh dill and mustard mayonnaise	
Marinated Jumbo Scallops with Parma ham in a fresh lime and herb dressing	£8.25
A Terrine of Lobster, Smoked Salmon and Prawns with lime and chive mayonnaise	
A platter of smoked sea-food with a mild horseradish relish	
A warm salad of home smoked Duck Breast with pink peppercorn dressing	
Cold ½ poached Lobster with mayonnaise	£11.50
The Pier Fish and Shell Fish Platter – comprises of - ½ Lobster, Crabmeat, Tiger Prawns, Oyster, Peeled prawns, Smoked Salmon and Crayfish Tails	£16.75

All prices include VAT @ 15% and a 10% service charge is added to final account



Banqueting Menu...

Main

Chef's Fish Pie – Cod, Scallops, Salmon, Scampi and Prawns in a saffron sauce and topped with creamed potato **£12.00**

Roast fillet of local Cod on leek mash

Grilled fillet of Salmon with lime and chive butter **£12.75**

A supreme of Chicken, stuffed with smoked Suffolk ham and smoked cheddar cheese on a wild mushroom and white wine sauce

Medallions of Pork Tenderloin with braised red cabbage, apple tartlet on a creamed calvados sauce

Poached fillets of Lemon Sole, filled with a Scampi and Salmon mousseline on a chive butter sauce

Grilled Plaice fillets on creamed spinach, glazed with gruyere cheese

Baked fillet of salmon with a crispy pesto crust on a tomato and fresh herb sauce

Pan-fried local Dover Sole with nut brown butter and lemon **£14.95**

Roast Rack of English Lamb on parsnip mash with a minted red wine sauce

Grilled fillets of Halibut, Salmon and Sea-Bass with lemon and parsley butter

Roast Sirloin of Beef with Yorkshire Pudding and Burgundy Sauce

Whole, filleted Scottish Salmon baked in puff pastry with a prawn and salmon mousseline on a dill and white wine sauce. (Carved in the restaurant)

Grilled fillet of local Sea-Bass on a bed of char-grilled vegetables, drizzled with fresh basil oil **£16.25**

Roast Breast of Gressingham Duck with orange salad and candied zest on a grand Marnier sauce

Roast fillet of Scottish Beef with stuffed tomato and béarnaise sauce on a rich red wine gravy

Local Lobster Salad with mayonnaise and buttered new potatoes **£22.50**

The Pier Fish and Shell Fish Platter – comprises of ½ Lobster, Crabmeat, Tiger Prawns, Oyster, Peeled prawns, Smoked Salmon and Crayfish Tails **£32.00**

All prices include VAT @ 15% and a 10% service charge is added to final account



Banqueting Menu...

Desserts

Fresh Fruit Salad with double cream	£6.80
Lemon and Lime Cheesecake Torte on a citrus sauce	
A meringue Nest of vanilla ice-cream and butterscotch sauce	
Crème Caramel with a garnish of strawberries and whipped cream	
Wholemeal Bread and Butter Pudding	
Strawberry Shortbread Gateau on a strawberry liqueur sauce	
French Apple Flan with vanilla ice-cream	
A Brandy Snap Basket of fresh fruit with home made lemon sorbet	
Classic Lemon Tart on a citrus sauce	
Dark Belgian Chocolate and mixed nut pate with a compote of kumquats	
Banana crème Bruléé	
Soufflé Milanaise – individual tangy lemon mousse	
A platter of 'Cameo' Desserts, Chef's selection from the dessert menu	
White Belgian Chocolate Panna Cotta with summer berries	
White Belgian Chocolate Parfait Glace with dark chocolate chips on a dark chocolate sauce	
A Selection of Cheeses with grapes, apple, celery and biscuits	

If you would like a Cheese Platter as an extra course, cost is £5.00 per person

All prices include VAT @ 15% and a 10% service charge is added to final account



Banqueting Menus...

For those of you who are looking for a more relaxed but substantial meal, without the need to have your guests seated, why not try our Finger Buffet.

This is priced at £19.95 per person and minimum number of guests is 30. There will be a 10% service charge added to the final account.

For a seated lighter meal you couldn't get better than our Scandinavian style Smorgasbord.

This is priced at £25.00 per person, for minimum of 30 guests plus the 10% service charge added to final account.

Valid until June 2009

For further assistance, please telephone Mr Nick Chambers.

We look forward to hearing from you soon.



Finger Buffet...

Minimum of 30 guests

£19.95 per person

(Served in Harbourside Restaurant or Angel Lounge)

Cold Selection

Smoked Salmon Canapés

Stuffed Quails Eggs with prawns

Savoury Éclair Buns filled with cream cheese & pineapple

Celery boats with cheese & walnuts

Chicken Liver Pâté on mini-toasts

Melon and Parma Ham Kebabs

Tiger Prawn Kebabs with mixed peppers

Home-made Parmesan Straws

Local Crabmeat Tartlets

Roast Beef on French bread with horseradish cream

Hot Selection

Cheese & Prawn Fritters

Deep-fried Tiger Prawns in filo pastry

Goujons of Sole with tartare sauce

Skewered Teriyaki Chicken breast with sesame seeds

Duck Liver & Bacon Rolls

Sausage and Mash

Desserts

Brandy Snaps with whipped brandy cream

Home-made Fresh Fruit Tartlets

Home-made Chocolate Éclairs

Coffee with cream and Petits Fours



Scandinavian Style Smorgasboard...

Minimum of 30 guests

£25.00 per person

(Served in Harbourside Restaurant)

A Selection of cold meats, fish & salads to include

Roast Beef, Turkey & Ham

Poached Salmon, Local dressed Crab, Peeled Tiger Prawns and Crayfish Tails platter

Mixed Leaf Salad

Tomato and Red Onion Salad

Cucumber and Dill

Beetroot

Rice Salad with nuts and fruit

Mixed Peppers

Coleslaw

Celery & Apple

Carrot, Orange and coriander

Waldorf

Hot Buttered New Potatoes

Swiss & French salad dressings and mayonnaise

Desserts

Brandy Snaps with whipped cream

Home-made Fresh Fruit Tartlets

Home-made Chocolate Eclairs

Coffee with cream and Petits Fours