

# FUNCTIONS

A THREE-COURSE MEAL, SERVED BY OUR TEAM OF PROFESSIONAL STAFF LUNCH £24.95ph (CHILD, 12 OR UNDER £13) | DINNER £29.95ph (CHILD, 12 OR UNDER £15)

# TO START

#### **FAN HONEYDEW MELON**

With fresh strawberries

# FRESH HOME-MADE SOUP

Your choice

### PEACH & PARMA HAM SALAD

With lemon and honey dressing

#### CHICKEN LIVER PATE

Served with autumn fruit chutney and French toast

## **MELON RING**

With Parma ham

# **CORONET OF SMOKED SALMON**

With prawn, salad and marie-rose dressing

### **SMOKED DUCK BREAST SALAD**

With pumpkin, honey and ginger dressing

# **CHICKEN CAESAR SALAD**

Served in a filo basket

# Please choose one dish from each course

Our experienced chefs at Channels are flexible and accommodating to your individual requirements. All dietary requirements will be catered for.

All catering is freshly prepared in house

# MAIN COURSE

#### **ROAST SIRLOIN OF BEEF**

Accompanied by traditional Yorkshire pudding £2.50 supplement

#### **ROAST ENGLISH LAMB**

With mint sauce

#### **ROAST ENGLISH LAMB**

With redcurrant sauce

#### SUPREME OF CHICKEN

With a red wine and wild mushroom sauce

## **ROAST BREAST OF CHICKEN**

With sausage wrapped in bacon, sage and onion stuffing

# **BRAISED LEG OF LAMB STEAK**

Served with redcurrant and rosemary sauce

#### **PORK FILLET**

Served with Calvados sauce and caramelised apple

# SALMON EN CROUTE

With a dill cream sauce

### **BREAST OF DUCK**

Served with a black cherry sauce

## **FILLET OF SEA BASS**

Served with a lemon, herb citrus sauce Subject to availability

## **VEGETABLE LASAGNE**

MUSHROOM STROGANOFF

# RICOTTA & SPINACH TORTELLINI

# MEDITERRANEAN VEGETABLE TARTLET

With tomato salsa

All main courses are served with a choice of potatoes and seasonal vegetables

See page two for Desserts & Children's Menu

VEGETARIAN -



# FUNCTIONS

# DESSERT

**PROFITEROLES** 

Napped with warm Chocolate Sauce

TROPICAL FRESH FRUIT SALAD

**HOME-MADE SHERRY TRIFLE** 

SELECTION OF ICE CREAM

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

**RASPBERRY PAVLOVA** 

**LEMON TART** 

with Crème Fraiche

**APPLE PIE** 

with Home-made Custard, cream or ice cream

DARK TRUFFLE CHOCOLATE TORTE

COFFEE & PETIT FOURS

# CHILDREN'S MENU

3-12 YEARS

TO START

TOMATO SOUP

**MELON WITH STRAWBERRIES** 

**GARLIC BREAD** 

MAIN COURSE

**TOMATO & CHEESE PASTA** 

SAUSAGE & MASH Served with peas

A SMALL PORTION OF YOUR CHOSEN MEAL

DESSERT

**JELLY & FRESH FRUIT** 

**BANANA SPLIT** 

MIXED ICE CREAM

