

La Brasserie

Includes complimentary room hire
With all Food

Available with all our functions:
Freshly made selection of bread

Pre-Dinner Canapés

Selection of hand made canapés, hot and/or cold to be served to
your guests upon arrival

£3.00 includes a selection of 4

(Our chef is more than happy to discuss your requirements with you)

Starter Options:

Chilled Honeydew Melon £ 3.95

Dovetail of Honeydew melon with forest fruit compote

La Brasserie Chicken liver pate £ 4.50

Semi course pate with home made apple chutney & toasted crusty bread

Scotch salmon Rillettes £4.50

Flaked Scottish salmon, shallots & diced new potatoes topped with chive cream
cheese

French brie & red onion tart £ 3.95

warm brie & red onion tart on a bed of baby leaf salad with balsamic syrup

Garlic mushrooms en croute £ 4.50

Cup mushrooms in a creamy garlic sauce in a puff pastry case

Freshly prepared soup of the day £ 3.95

Please select from one of the following:

Roast plum tomato and basil

Forest mushroom & tarragon

Sweet potato & red onion

Spiced parsnip

Carrot & coriander

Cream of vegetable & garden Herb

Leek and watercress

Main Course Options:

Too include 1 potato dish 1 vegetable dish
Traditional Roasts

Roasted Loin of pork £9.95
With crispy crackling, apple sauce & seasoning

Roasted sirloin of beef £14.95
On honey roast parsnip & Yorkshire pudding

Roast Worcestershire turkey £10.95
With seasoning & cranberry sauce

Roast saddle of lamb £12.95
Filled with rosemary & red onion farce

Roast Chicken Supreme £10.95
With sage & onion stuffing

All the above are served with pan roasted gravy

Non-roast options

Braised blade of beef £11.95
Cooked slowly in red wine with root vegetables

Breaded pork escalope £9.95
Accompanied by sage & cider jus

Chicken mozzarella £10.95
Supreme of chicken filled with mozzarella set on rich tomato & basil sauce

Beef Bourguignon £12.95
Slow cooked diced beef with smoked bacon lardons, button mushrooms,
roast shallots, red wine and fresh thyme leaves

Pan fried Pork Loin cutlet £10.50
Stacked on bubble & squeak with grain mustard jus

Fish options

Fine Scotch salmon £ 11.50

On spring onion beurre blanc

(Available poached or grilled, please choose one cooking method for all your guests)

Roast fillet of Atlantic Cod £ 11.50

Topped with garden herb crust on rich passata sauce

Pan seared sea bass fillet £11.95

On warm potato & spring onion salad with rocket oil dressing

Grilled red mullet fillet £12.50

On wilted baby leaf spinach with caramelized lemon

Vegetarian options

Sweet potato & chick pea curry £ 9.95

Sweet potato, chick peas and baby leaf spinach cooked in a mild curry sauce accompanied by braised long grain rice

Sun dried tomato Arancini £9.95

Breaded sun-dried tomato and Arborio rice set on rich passata sauce

Roast vegetable & mozzarella enchilada £10.50

Honey roasted vegetables wrapped in a flour tortilla melted mozzarella cheese and rich tomato sauce

Baked stuffed sweet pepper £10.50

Filled with lightly spiced braised rice set on a bed of ratatouille

Accompaniments

Potato dishes: £1.50

Herb buttered new potatoes Roasted potatoes

Savoyard, Duchess, Sauté, Lyonnaise, Dauphinoise

Vegetable dishes: .95 each

Cauliflower/ broccoli Mornay, buttered broccoli

Buttered French beans

Roast carrots Ratatouille

Creamed leeks

Root vegetable puree

Honey glazed parsnips

Dessert Options:

Bramley apple pie £3.95

With warm vanilla custard

Sticky toffee pudding £3.95

On a pool of warm caramel sauce

Summer pudding stack £3.95

With mixed berries and crème Chantilly

Eton mess cheesecake £3.95

Vanilla scented cheesecake, forest fruit compote & crushed meringue

Lemon posset £3.95

Citrus set cream, fresh lemon curd and marmalade cookie

Chocolate brownie £4.50

Covered in warm chocolate sauce accompanied by vanilla ice cream

Fresh fruit pavlova £4.50

Fresh fruits on a crisp meringue shell with thick double cream

Tiramisu £4.95

Layers of mascarpone cheese, orange liqueur, espresso coffee

Sponge fingers

Freshly brewed Lavazza coffee with chocolate mints £2.10

Packages from £16.95

All food is freshly cooked using fresh local produce where ever possible, if you have any dietary requirements or allergies please do not hesitate to discuss these with us, we will do our utmost to meet your requirements