



## Starters

### TERRINES

**Smooth** chicken liver pate served with classic melba toast, Cumberland sauce and dressed leaves

**£3.95**

**Marbles** terrine of smoked salmon, salmon and sole wrapped in Nori and set with a light mustard and chive cream

**£4.50**

**Confit** terrine of salmon and monkfish with a citrus infusion and lollo rosso, frizzy and oak leaf salad

**£5.15**

### MELONS

**Dove** tails of chilled melon set with a compote of acidulated berries and an orange syrup

**£3.90**

**Pearls** of marinated melon served around a timbale of fruits and raspberry coulis

**£4.05**

**Half** crown of garlic melons filled with a cinnamon sorbet and drizzled with a grenadine syrup

**£4.35**

### FISH

**Homemade** Gravad lax of salmon enriched with a lime and coriander dressing and pickled cucumber

**£4.10**

**Tartar** of cured Scottish salmon topped with a vanilla crème fraiche and chilled chervil

**£4.10**

**Warm** cocktail of prawns and mussels bound in a tomato and rosemary cream served in a crisp golden pastry case

**£4.15**



# RENDEZVOUS

Conferences • Office Function • Banquets • Corporate Events • Weddings • Christmas Parties • Celebration Dinners • Theme Nights • Family Celebrations

## Starters

### SOUPS

**Chilled** melon, yoghurt and mint soup with pearls of marinated melons

**£3.90**

**Classic** chilled Gazpacchio soup  
Puree of sweet peppers, plum tomatoes and garlic,  
enhanced with basil and cucumbers

**£3.95**

**Smooth** veloute of chicken and mushroom with a swirl  
of soured cream

**£3.95**

**Puree** of leek and potato soup speckled with snipped  
chives

**£3.95**

**Rich** fresh pickled tomato soup infused with tarragon  
and crème fraiche with crisp croutons

**£4.05**

**Cream** of button mushroom soup topped with a  
chifinade of field mushrooms and coriander

**£3.95**

### SALADS

**Seasonal** salad of avocado pear, feta cheese and  
marinated olives flavoured with balsamic and basil  
emulsion

**£4.10**

**Tossed** salad of rocket, lambs lettuce and little gems  
with garlic croutons, lardoons of bacon and egg  
dressing topped with shavings of mature parmesan  
cheese

**£4.10**

**Griddled** tuna nestled on a mixed salad of crisp  
leaves, fine beans, potatoes and olives coupled with a  
lime and caper dressing

**£4.50**



## Main Courses

### CHICKEN

**Supreme** of chicken, ratatouille vegetables and a red wine sauce flavoured with thyme, shallots and smoked bacon

**£8.95**

**Pot** roast chicken breast laced with a white wine, mushroom and tomato jus infused with tarragon leaves

**£9.05**

**Golden** pan glazed supreme of local chicken enhanced with creamed leeks and a chive veloute

**£9.15**

**Roulade** of chicken and Parma ham carved into a pool of honey, sage and mustard sauce with roasted Mediterranean vegetables and pomme fondant

**£9.90**

### PORK

**Candied** pork cutlet served on a sweet potato and onion champ with roasted apples and a cider caramel

**£9.05**

**Carved** loin of pork, set in a small spiced apple puree and finished with a lemon thyme sauce

**£9.15**

**Tender** loin of pork with black pudding, braised red cabbage and granny smith apple with a grain mustard sauce

**£9.20**

**Honey** and mustard glazed breast of duck set on a potato rosti and buttered spinach with an earl grey infusion

**£10.65**

**Magret** of duck flavoured with star anise and pineapple mint served with caramelised plums, baby fennel and champ potatoes

**£10.80**



## Main Courses

### BEEF

**Carved** sirloin of beef, with roast root vegetables, horseradish mousse and water cress jus

**£10.95**

**Roasted** Rib eye of beef with a confit of garlic and banana shallots, honey glazed carrots and a rich Dijon and red wine emulsion

**£11.10**

**Pave** of beef served on a braised red cabbage, rosemary scented carrots and gratin potatoes lightly napped with a garlic Jus

**£11.95**

### LAMB

**Stuffed** saddle of lamb nestled with braised potatoes and onions, celeriac puree and a fine bean 'N' bacon roulade and minted Jus lie

**£11.95**

**Braised** lamb shank served with its reduced cooking liquor, rich creamed potatoes and roasted root vegetables

**£10.70**

**Roast** rump of lamb coupled with bubble 'N' squeak, potatoes, green bean and pepper sauté and a light rosemary Jus lie

**£10.55**

**Grilled** cutlets of lamb topped with a herb crust with confit shallots and garlic coupled with a rich port reduction

**£11.15**

### VEGETARIAN

**Shallot** and mushroom risotto topped with a rocket and parmesan salad and light leek foam

**8.95**

**Mille feuille** of tender baby vegetables enhanced with a basil cream and a concasse of vine plum tomatoes

**£9.05**

**Gateau** of marinated Mediterranean vegetables flavoured with thyme, garlic, balsamic and extra virgin olive oil

**£9.10**

## Desserts

### DESSERTS

**Light** strawberry Delice with a fresh coulis, shavings of chocolate and vanilla cream

**£3.95**

**Crisp** meringue nests topped with a crème patisserie, forest fruits and butterscotch sauce

**£3.95**

**Individual** spiced apple strudel accompanied with a cinnamon and pistachio ice cream

**£4.00**

**Marbled** white and dark chocolate cheesecake coupled with a lime and raspberry coulis

**£4.00**

**Iced** praline parfait topped with clotted cream and stewed blueberries

**£4.10**

**Milk** chocolate and dark rum terrine served with crème Anglaise and a light spearmint cream

**£4.00**

connoisseurs of fine cuisine

## Teas and Coffees

### TEAS AND COFFEES

**Fresh** filter coffee or tea with mints

**£1.45**

**Fresh** filter coffee or tea with Wayne's Chocolate fudge

**£1.65**

**Filtered** coffee or tea served with petits fours

**£2.50**

**We can also serve speciality teas of coffees such as Irish coffee if requested prior to the functions.**

If you have any further menu requests or requirements our chef will be delighted to discuss with you.

All prices are subject to yearly increases due to increased supplier prices via inflation.

c o n n o i s s e u r s   o f   f i n e   c u i s i n e