

Function Lunch Menu

For groups larger than 50 guests

Create your function menu

Starters –

Choose from the following:

Warm Cajun Chicken & Chorizo Caesar Salad GF

Fresh cos lettuce, grilled chicken breast, crispy bacon and homemade Caesar dressing, topped with parmesan shavings

Fresh Homemade Soup of the Day GF

Served with a selection of our homemade breads*

Goats Cheese Salad *GF V

Goat's cheese, toasted walnuts with honey, roasted pine nuts, sunflower seeds, sundried tomato, orange segments, dressed leaves with a lemon and honey dressing

Cantaloupe Melon, Parma Ham and Buffalo Mozzarella Rocket Salad GF V

Drizzled with balsamic reduction

Creamy Chicken and Mushrooms *GF

In a white wine cream sauce and served in a flaky puff pastry case

Oak Smoked Salmon and Prawn Salad GF

With sweet honey and lemon dressing

Mains – Choose from the following:

Prime Top Rib of Beef *GF

Served with Yorkshire pudding (*), caramelised red onion, creamed horseradish and a red wine and thyme jus

Roast Stuffed Leg of Lamb *GF

Served with herb stuffing, rosemary infused gravy and mint sauce

Roast Stuffed Turkey and Baked Ham *GF

With herb stuffing, cranberry sauce and red wine gravy

Grilled Supreme of Chicken GF

With red cabbage, baby corn, and served with a peppercorn sauce

Baked Fillet of Salmon GF

Served on a bed of crushed dill potato, cherry tomato on the vine and a creamy white sauce

Baked Fillet of Atlantic Cod GF

Topped with a citrus crust, pea puree, honey glazed beetroot and served with a creamy white sauce

All main course are served with mashed potato and seasonal vegetables

Vegetarian options - a separate vegetarian / vegan menu is available for your guests

Desserts – Choose from the following:

Homemade Cheesecake of the Day GF

Served with a duo of sauces

Choose your cheesecake flavour from the following:

Mixed berry, strawberry & lime, lemon & lime, mango & passionfruit, Bailey's chocolate, raspberry & white chocolate, mint chocolate

Meringue Nest GF

With strawberries, fresh cream and mixed berry compote

Warm Apple and Cinnamon Pie

Served with crème Anglaise and French vanilla ice cream

Chocolate and Almond Fudge Cake GF

Topped with a chocolate and rum glaze and French vanilla ice cream

Sticky Toffee & Carrot Pudding

Served with a salted caramel sauce and honeycomb ice cream

Menlo Park Signature Dessert Trio (not available as a choice of desserts)

Selection of mini desserts with a duo of fruit coulis and fresh cream

Choose three mini desserts from the following:

Rhubarb crumble, apple crumble, apple pie, sticky toffee & carrot pudding, mini meringue with

strawberries, chocolate and almond fudge cake, lemon tart, beetroot brownie