

## 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**

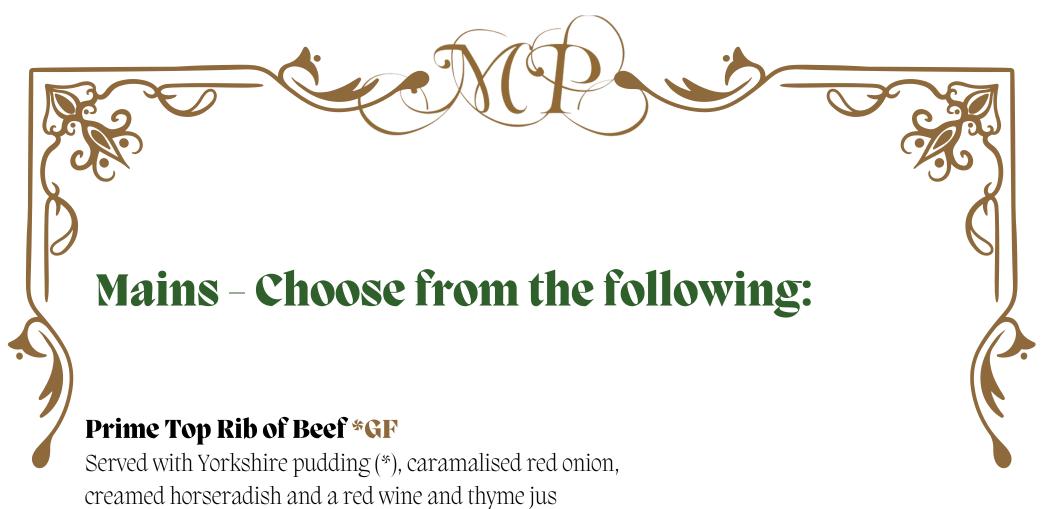
In a white wine cream sauce and served in a flaky puff pastry case

#### Oak Smoked Salmon and Prawn Salad GF

With sweet honey and lemon dressing







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

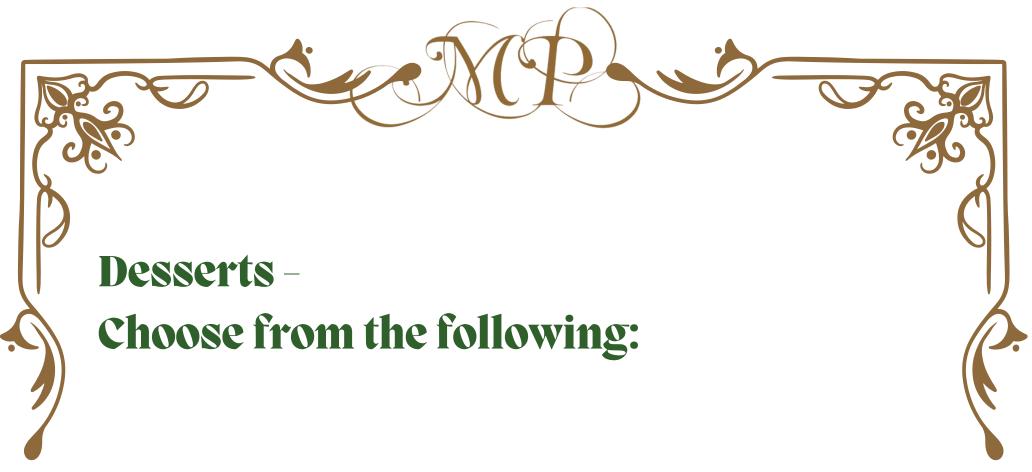
#### Baked Fillet of Atlantic Cod GF

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





#### 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

