



THE REGENCY SUITE

Table d'hote Menu

Please select up to three starters, three main courses and three desserts for all members of your party.

Starters

Ham Hock Terrine with Toasted Ciabatta

Smoked Mackerel Pate with Gin & Lemon Jelly, Served with Melba Toast

Crispy Pork Belly Bites with Roasted Apple Puree

Garlic Mushrooms in a Cream Sauce served on Ciabatta Toast (v/vg)

Homemade Chicken Liver Pate with Melba Toast

Sundried Tomato & Rosemary Polenta Chips with Salsa Verde (vg)

Soup of the Day with a Crusty Roll & Butter

Choose From;

Cream of Vegetable Soup (v), Leek & Potato Soup (v),

Cauliflower Cheese & Cumin Soup (v),

Roasted Red Pepper, Sweet Potato & Tomato Soup (v),

Roasted Butternut, Carrot & Thyme Soup (v),

Carrot, Ginger & Lemongrass Soup (v).



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Main Courses

Please select up to three starters, three main courses and three desserts.

Slow Roasted Belly of Pork with a Madeira Jus and Bubble & Squeak

**Chicken Breast Wrapped in Prosciutto stuffed with Three Cheese Pate. Drizzled with
Homemade Red Pepper & Tomato Pesto**

**Honey Roasted Gammon with a Wholegrain Mustard Sauce
and Spring Onion Potato Salad**

Pork Tenderloin served with Lyonnaise Potatoes and a Sage & Onion Velouté

Isle of Wight Roast Beef and Yorkshire Pudding with Sausage Meat Stuffing

Slow Cooked Beef Brisket with a Red Wine, Mushroom & Shallot Sauce

Rosemary & Garlic Roast Leg of Lamb with Minted Red Wine Jus

Thai Style Fish Cake with Asian Slaw & Sweet Chilli Dip

Salmon Fillet with a Hollandaise Sauce and New Potatoes

Gnocchi, Spinach, Tomato & Mascarpone Bake served with Garlic Bread (v)

**Moroccan Style Coconut, Butternut & Chick Pea Curry served with Jewelled
Couscous and Toasted Almonds (v)**

Mushroom, Spinach & Feta Wellington with Crispy Sage & Basil Oil (v)

**Spiced Roasted Cauliflower Steak with Mint & Cucumber Raita and Pomegranate &
Mango Puree (v)**

**All our main courses are served with Roasted Potatoes
and Seasonal Vegetables unless otherwise stated**



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Dessert

Please select up to three starters, three main courses and three desserts.

Fresh Fruit Pavlova

White Chocolate & Raspberry Cheesecake

Salted Caramel Cheesecake

Chocolate Orange Tart

Crème Brulee with Homemade Shortbread

Toffee Panna Cotta with Praline

Crumble & Custard

Cheese Course

British & Continental Cheese Board

Biscuits, Chutney, Grapes & Celery Sticks

£7.50 per person

**We are able to cater for most special dietary requirement
by prior arrangement, please advise us of your needs
when choosing your menu.**

Two Courses with Coffee & Mints - £22.95 per person

Three Courses with Coffee & Mints - £28.95 per person



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Finger Buffet

£13.95 Per Person

Platters of White and Brown Sandwiches

Homecooked Ham with Wholegrain Mustard or Coleslaw

Tuna Mayonnaise with Sweetcorn or Cucumber

Egg Mayonnaise with Cress

Grated Cheddar Cheese with Pickle or Red Onion

Sausage Rolls

Tail on Coated King Prawns

Spring Rolls with Sweet Chilli Dip

Chicken Skewers

Breaded Garlic Mushrooms with Garlic Mayo Dip

Glazed Mini Sausages

Cajun Potato Wedges



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Rustic Buffet

£17.50 Per Person

Selection of English and Continental Cheeses

Platters of Sliced Meats

Platters of Pate

Pasta with Pesto & Feta

Hot Buttered New Potatoes

Artisan Bread & Butter

Homemade Coleslaw

Salad Bowls

Chutney, Pickled Onions and Gherkins

Assorted Dips and Dressings



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Signature Buffet

£19.95 Per Person

Platters of White and Brown Sandwiches

Smoked Salmon & Cream Cheese

Coronation Chicken with Lettuce

Home Cooked Beef Topside with Horseradish

Hummus, Grated Beetroot and Carrot

Homemade Scotch Eggs

Selection of Mini Pies

Chicken Fillets with BBQ Dip

Tail on Coated King Prawns

Homemade Mini Yorkshire Puddings with Roast Beef

Selection of Mini Quiches

Mozzarella Sticks with Salsa Dip

Cous Cous with Roasted Mediterranean Vegetables