



ROOFTOP GARDEN RESTAURANT PRIVATE DINING MENUS

Private Dining Dinner Menu One - £18.95 per person

Starters

Simply Fried Whitebait Served With A Trio Of Dips
Haddock And Bacon Cakes
Toasted Muffins Draped With Crispy Bacon And Finished With A Soft Poached Egg
Fresh Homemade Soup Of The Day
Cocktail Of Melon And Citrus Fruits

Main Courses

Oven Roasted Chicken On Parsnip Mash Served With Sage And Onion Jus
Char Grilled Rib-Eye Steak Served With Mushrooms And Baby Tomatoes
Traditional Sausage And Mash Coated In Rich Onion Gravy
Supreme Of Salmon With Lemon And Dill Served On A Sea Of Asparagus And Potato Cake
Char Grilled Horseshoe Gammon Steak
Vegetable Shepherds Pie
Spicy Tomatoes And Spaghetti Served With Garlic Bread And Side Salad
Homemade Fish Stew Flavoured With Saffron And Aioli

Desserts

Cheesecake
Homemade Sherry Trifle
Miniature Sweet Selection
Cheese And Biscuits
Ice Cream Or Sorbet



ROOFTOP GARDEN RESTAURANT PRIVATE DINING MENUS

Private Dining Dinner Menu Two - £24.95 per person

Starters

**Mussels Marinere
Pineapple Fritters Glazed With Honey and Rocket Salad
Haddock And Bacon Cake
Toasted Muffins Draped With Crispy Bacon And Finished With A Soft Poached Egg
Fresh Homemade Soup Of The Day
Cocktail Of Melon And Citrus Fruits**

Main Courses

**Oven Roast Breast Of Chicken Stuffed With Garlic And Red Pepper
Oven Roasted Rump Of Lamb Served Pink On A Bed Of Roast Vegetables
Supreme Of Salmon With Soya And Prawn Dressing
Char Grilled Sirloin Steak With Sauteed Mushrooms And Baby Tomatoes
Spicy Tomatoes And Spaghetti Served With Garlic Bread And Side Salad
Homemade Fish Stew Flavoured With Saffron And Aioli**

Desserts

**Saffron Poached Pears With Dark Chocolate Mousse
Homemade Sherry Trifle
Miniature Sweet Selection
Cheese And Biscuits
Ice Cream Or Sorbet**



ROOFTOP GARDEN RESTAURANT PRIVATE DINING MENUS

Private Dining Menu Three - £27.50 per person

Starters

**Mussels Marinere
Crispy Duck And Pomegranate Salad
Mini Lamb Kebabs Served With A Pita Bread Purse
Fresh Homemade Soup Of The Day
King Prawn Cocktail Served With Brown Bread Towers**

Main Courses

**Oven Roast Breast Of Chicken Stuffed With Garlic And Red Pepper
Oven Roasted Rump Of Lamb Served Pink On A Bed Of Roast Vegetables
Filletts Of Plaice Stuffed With Spinach And Served With A Thyme And Tomato Coulis
Char Grilled Fillet Steak Served With Sauteed Mushrooms And Horseradish Yorkies
Wild Mushroom Lasagne Served With Garlic Bread And Salad
Courgette And Ricotta Cheese Ravioli Served With Sauce Verdi**

Desserts

**Saffron Poached Pears Served With Dark Chocolate Mousse
Homemade Sherry Trifle
Miniature Sweet Selection
Cheese And Biscuits
Ice-Cream Or Sorbet**