

FUNCTION MENU

3 Courses including tea/coffee

£31.50 SET MENU - £33.00 3 CHOICES PER COURSE

Supplements apply where indicated

Name cards with choices (if applicable) will be provided for your party.

Please provide us with final numbers and choices at least two weeks prior to your event, along with the final balance.

If you would like an alternative dish to those on our menus please just let us know.

Also enclosed details of canapes and drinks with prices.

STARTERS

FRESHLY-PREPARED SOUP OF YOUR CHOICE (V) (GF)

TRIO OF MELON BALLS, LEMON SORBET & FRESH BASIL (V) (GF)

THAI CRAB CAKE (GF)

Spiced tomato chutney, rocket

CHICKEN LIVER PARFAIT (GF ON REQUEST)

Fig chutney, warm brioche

GRAVLAX OF SALMON (GF)

Confit lemon, dressed leaves

TIAN OF CRAB & AVOCADO WITH CORIANDER (GF)

SMOKED DUCK BREAST (GF)

Butternut squash & sage risotto

PRAWN & CRAYFISH COCKTAIL (GF)

VEGETABLE TERRINE (V) (GF ON REQUEST)

Mixed leaves, warm bread

DUCK RILLETTES (GF OPTION)

Poached cherries. Toasted brioche, hazelnut butter

VINE TOMATO & BASIL TARTLET, BALSAMIC GLAZE (V)

HERB CRUSTED GOAT'S CHEESE CROTTIN (v)

Tomato and rocket salad, sweet red onion puree and fruit chutney

MAIN COURSES

ROAST TOPSIDE OF BEEF (GF BY REQUEST)

Yorkshire pudding, roast potatoes and seasonal vegetables, roast pan gravy

TENDERLOIN OF ENGLISH PORK (GF)

Spiced red cabbage, honey & thyme glazed parsnips, roasted baby new potatoes, red wine & thyme jus

SLOW ROASTED LOIN OF PORK (GF)

Braised puy lentils, spinach, crispy shallots, red wine jus

SUPREME OF CHICKEN (GF)

Mousseline potatoes, cavolo nero, saute wild mushrooms, chicken & thyme jus

BREAST OF CHICKEN FILLED WITH TOMATO & PANCETTA MOUSSE

Fine beans, parmesan croquette, tomato & basil dressing

HERB CRUSTED RUMP OF ENGLISH LAMB (GF BY REQUEST)

Nicoise vegetables, garlic and rosemary crushed potatoes, rich port jus

DIJON & GARLIC CRUSTED RACK OF LAMB (GF BY REQUEST) *(supplement £5.00 per person)*

Apricot & walnut cous cous, lamb jus

SLOW BRIASED FEATHERBLADE OF BEEF (GF)

Celeriac mash, roasted shallots, honey glazed carrots, beef jus

BEEF WELLINGTON *(supplement £5.00 per person)*

Roasted asparagus, dauphinoise potatoes, carrot puree, haggis bon bon

LOIN OF HAKE (GF)

Celeriac puree, baby spinach, saffron sauce

OVEN ROASTED FILLET OF SALMON WITH PESTO CRUST

Beetroot & leek salsa, potatoes boulangere with lemon

FILLET OF SEA BASS (GF)

Fennel puree, crispy baby leeks, fondant potato

BEETROOT & GOATS CHEESE TATIN (V)

Parmentier potatoes, roast baby leeks

ROASTED ROOT VEGETABLE PITHIER (V)

Mushroom & chestnut sauce, celeriac mash

CARAMELISED ONION & MATURE CHEDDAR TART (V)

Vegetable croquette, salad

VEGETABLE TAGINE (V) (GF)

Spiced cous cous

DESSERTS

SALTED CARAMEL GIANT PROFITEROLE

Chocolate sauce, hazelnut brittle

GLAZED PASSION FRUIT TART

White chocolate ice cream

WHITE CHOCOLATE MOUSSE (GF)

Honeycomb & raspberries

STEAMED TREACLE SPONGE

Vanilla custard

WARM CHOCOLATE BROWNIE (GF)

Chocolate sauce, maple & walnut ice cream

MASCARPONE PANNACOTTA (GF)

Vanilla poached strawberries

TIRAMISU

Amaretti biscuits

CHOCOLATE CRÈME BRULEE

Coffee ice cream, shortbread

WARM CHERRY FRANGIPAN TART

Pear sorbet

CHOCOLATE TORTE

Salted caramel popcorn, dulce de leche

RUM BABA

Roasted peaches

RASPEBERRY CHEESECAKE

Seasonal berries

A SELECTION OF CHEESE & BISCUITS (c option)

(supplement £3.50 per person)

FRESHLY-BREWED TEA OR COFFEE

With Homemade Fudge

CANAPÉS

Choose 4 Canapés £5.75 per guest Choose 6 Canapés £6.75 per guest

WHIPPED GOATS CHEESE, APPLE & PARSLEY (V)

SPICED CRAB WITH SAMPHIRE

CHICKEN SATAY (GF)

CHILLED PEA SOUP (V) (GF)

HAM HOCK TERRINE, RED ONION JAM (GF)

SMOKED SALMON & ADVOCADO SALSA, DILL BRUSCHETTA

RAGU ARANCHINI

THAI SPICED VEGETABLE ARANCHINI (V)

CHEESE STRAW (V)

CHOCOLATE STRAWBERRY (V) (GF)

ARRIVAL/RECEPTION DRINKS

Reception drinks are served either in the lounge or in the garden.

The following are suggestions, priced by the glass.

Our full wine list is available on our website www.egyptmill.com

House Wine - Red, Medium White, Dry White

Per Glass £4.50

Mulled Wine - Spicy red wine served warm with cloves and fruit flavours

Per Glass £6.00 (Supplement to inclusive package £2.00)

Orange Juice - Freshly chilled orange juice served on ice

Per Glass £2.00

Buck's Fizz - Sparkling wine and fresh orange juice

Per Glass £4.50

Bellini - Prosecco and peach juice

Per Glass £6.00 (Supplement to inclusive package £2.00)

Prosecco - Elegant Italian sparkling wine

Per Glass £5.00

Pimm's - Classic drink served iced and decorated with the traditional garnishes

Per Glass £4.50