

BORINGDON HALL

FUNCTION MENUS

Menu A

£28.00

(Please choose one starter, one main and one dessert)

Homemade fresh garden vegetable and herb soup

Melon salad with fruits and syrup

Roast turkey, savoury stuffing, chipolata and bacon roll, chateau potato, buttered carrots and thyme jus

Aubergine stuffed with Mediterranean cous cous, glazed with smoked cheese, creamed potato, with a simple tomato sauce

All served with buttered new potatoes

Strawberry parfait served with fruit coulis

Fresh fruit salad served with Cornish clotted cream

Coffee and mints

Menu B

£30.00

(Please choose one starter, one main and one dessert)

Homemade lentil and herb soup

Chicken liver pate with red onion marmalade and melba toast

Loin of pork, apple and thyme stuffing, roast potato wedges, glazed parsnips and rich onion gravy

Penne pasta in a rich tomato and garlic sauce with parmesan served with garlic bread

All served with buttered new potatoes

Homemade apple custard tart

Homemade rich dark chocolate mousse

Coffee and mints

Menu C

£32.00

(Please choose one starter, one main and one dessert)

Homemade cream of plum tomato soup

Lemon chicken breast with Waldorf salad and carrot vinaigrette

Rosemary flavoured roast leg of lamb, fondant potato, creamy celeriac and redcurrant jus

A tian of aubergine, beef tomato and goat's cheese, homemade croquette potato with tossed fresh salad

All served with buttered new potatoes

Homemade profiteroles with hot chocolate sauce

Homemade Eton mess

Coffee and mints

From January 2011

Boringdon Hall Hotel, Colebrook, Plympton, Plymouth PL7 4DP

www.boringdonhall.co.uk . email: events@boringdonhall.co.uk . tel: 01752 344455

BORINGDON HALL

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Menu D £34.00

(Choose on the day)

Homemade leek and potato soup

Thinly sliced smoked duck breast with
roasted beetroot and orange salad

Roast sirloin of beef, Yorkshire pudding,
baton carrots, buttered sprouts, roast
potato with a red wine jus

Pan fried cod fillet, chive mash, glazed
mange tout with a cheese and tomato
butter sauce

Vegetable casserole and dumplings

All served with buttered new potatoes

Baked vanilla cheesecake

Meringue nest with Chantilly cream
and raspberries

Coffee and mints

Menu E £36.00

(Choose on the day)

Homemade minestrone soup
with croutons

Rough pork terrine with homemade
apply chutney

Roasted rack of lamb finished with
mint crème fraiche on Savoy cabbage,
bacon and pine nuts served with
fondant potato with port reduction

Grilled sea bass fillet, creamy leeks,
homemade croquette potato, julienne
of vegetables with crispy pancetta

Tempura of vegetables with sweet
and sour noodles

All served with buttered new potatoes

Sticky toffee pudding with toffee sauce

Double chocolate torte

Coffee and mints

Menu F £38.00

(Choose on the day)

Homemade wild mushroom soup
with fresh tarragon

A gateau of oak smoked salmon,
crayfish, spinach and cream cheese
with roasted tomato dressing

Individual beef wellington, garlic
roasted potato wedges, baked tomato
filled with cauliflower cheese
and a Madeira sauce

Baked salmon fillet, crab and chive
risotto, roasted red peppers and
spinach chowder

Sweet potato and leek risotto finished
with mozzarella and micro salad

All served with buttered new potatoes

Poached pears with hazelnut
sweetened mascarpone

A tian of homemade shortbread
biscuits, strawberries and a light
pastry cream

Coffee and mints

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