

Walpole Bay Hotel/

FUNCTION

Mix & Match Menu

Please choose two starters, two main courses and two sweets from the selection below, for your guest to choose from.

We are happy to accommodate any dietary requirements if we know in advance.

STARTERS *(choice of two maximum)*

A1	Chefs Homemade Soup				
	A1 a	Tomato and Basil with croutons	.		£ 4.75
	A1 b	Asparagus	.	.	£ 4.75
	A1 c	Mushroom	.	.	£ 4.75
	A1 d	Celery	.	.	£ 4.75
	A1 e	Leek and Potato	.	.	£ 4.75
	A1 f	Seasonal Vegetable	.	.	£ 4.75
	A1 g	Cock-a-Leekie	.	.	£ 4.75
	A1 h	French Onion with croutons	.	.	£ 4.75
	A1 i	Traditional Homemade Minestrone	.		£ 4.95
A2	Fan of Honeydew Melon				
		<i>Garnished with fresh fruits and a fruit coulis.</i>	.	.	£ 4.95
A3	Garlic Mushrooms a la Crème				
		<i>Mushrooms in a white wine, garlic and cream sauce</i>	.	.	£ 4.95
A4	Pate of the Day				
		<i>Served with a salad garnish and wholemeal toast</i>	.	.	£ 5.50
A5	Prawn Cocktail				
		<i>Served on a bed of mixed leaves with lemon and paprika</i>	.	.	£ 5.95
A6	Smoked Mackerel Fillets				
		<i>Served with horseradish sauce</i>	.	.	£ 5.95
A7	Florets of Smoked Salmon				
		<i>Served on wholemeal roundels with lemon and watercress</i>	.	.	£ 7.50

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MAIN COURSES (choice of two maximum)

Meat Selection

M1	Roast Beef <i>Served with Yorkshire pudding and Horseradish sauce</i>	.	.	£ 11.50
M2	Roast Lamb <i>Served with Yorkshire pudding and Mint sauce</i>	.	.	£ 11.95
M3	Roast Pork <i>Served with Stuffing and Apple sauce</i>	.	.	£ 11.25
M4	Roast Chicken <i>Served on Stuffing and Cranberry sauce</i>	.	.	£ 10.95
M5	Char-grilled Breast of Chicken <i>With lemongrass and coriander sauce</i>	.	.	£ 10.95
M6	Fillet of Lamb <i>Marinated in redcurrant and rosemary jus</i>	.	.	£ 12.95
M7	Fillet of Beef Stroganoff <i>Traditional recipe with white wine, shallots ,mushrooms and paprika Served on a bed of rice</i>	.	.	£ 12.95
M8	Breast of Barbary Duck <i>Served with Bordeaux and black cherries</i>	.	.	£ 15.50

Fish Selection

F1	Fillets of Icelandic Cod <i>Wrapped in smoked bacon and drizzled with dill butter</i>	.	.	£ 11.50
F2	Whole Baked Rainbow Trout <i>Topped with roasted almonds and capers</i>	.	.	£ 11.50
F3	Norwegian Salmon Fillet <i>Served with red wine sauce</i>	.	.	£ 11.75
F4	Scottish Halibut Steak <i>Lightly grilled and served with a Pernod mayonnaise</i>	.	.	£ 15.50

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Vegetarian Selection

- V1 **Roast Vegetable Lasagne**
*Roasted vegetables in a creamy herb sauce in layers of egg pasta
 And topped with cheddar cheese and Parmesan . . . £ 9.95*
- V2 **Italian Pasta Bake**
*Onions, courgettes, peppers and black olives in a tomato and garlic
 Sauce with fusilli pasta topped with cheddar and breadcrumbs . £ 9.95*
- V3 **Mushroom Stroganoff**
*Sautéed field mushrooms and shallots with white wine, garlic,
 Fresh parsley and tarragon £ 9.95*
- V4 **Selection of Homemade Quiches** all at **£ 9.50**
- V4 a Stilton and Broccoli V4 e Asparagus
- V4 b Spanish V4 f Ricotta Spinach and Mushroom
- V4 c Tomato and Basil V4 g Roast Mediterranean Vegetables
- V4 d Cheese and Onion
- V5 **Vegetable Nut Roast with Apricot and Goats Cheese** . . . **£10.50**
*Pan fried vegetables with apricots and mixed nuts topped with a creamy goats
 cheese round*

VEGETABLE SELECTION

*With the meal you have a choice of two vegetables and one potato from the selection below.
 (Extra vegetable portion 1.25p per person)*

Vegetables

- A Battered Carrots
- B Broccoli Floretts
- C Cauliflower Cheese
- D French Beans
- E Mange Tout
- F Sugar Snap Peas
- G Petit Pois
- H Sweet Corn
- I Whole Baby Sweet Corn
- J Savoy Cabbage
- K Asparagus (extra £1.75 per person)

Potatoes

- a Minted New Potatoes
- b Roast Potatoes
- c Duchesse Potatoes
- d Champ Potatoes
- e French Fried Potatoes
- f Dauphinoise Potatoes (extra £1.00 pp)

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DESSERTS (choice of two maximum) all these desserts £ 4.50

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| D1 | Homemade Apple Pie <i>Served with Custard or Cream</i> | |
| D2 | Homemade Bread and Butter Pudding with Cointreaux <i>served with custard</i> | |
| D3 | Homemade Crumbles with custard | D3 a Apple
D3 b Rhubarb
D3 c Apricot |
| D4 | Cheesecakes with fresh fruit toppings | D4 a Strawberry
D4 b Raspberry
D4 c Lemon and Ginger
D4 d Toffee and Vanilla |
| D5 | Profiteroles <i>Served with a hot chocolate sauce</i> | |
| D6 | Strawberry Shortbread <i>Made with fresh strawberries and filled with cream</i> | |
| D7 | Banoffee Pie <i>Banana, toffee and cream dessert</i> | |
| D8 | Chocolate Fudge Cake | |
| D9 | Tiramisu <i>a unique coffee liquor dessert</i> | |
| D10 | Romeo and Juliet <i>a light and dark chocolate torte</i> | |
| D11 | Black Forest Gateau | |
| D12 | Fresh Fruit Salad | £ 4.50 |

CHEESE AND BISCUITS

A selection of English and Continental cheeses
Served with a selection of crackers £ 5.50

COFFEE

Freshly brewed Colombian Filter Coffee
Served with after dinner mint selection £ 2.25