

Starters.



Soups

Cream of Celery Soup,  
Topped With Le Roule Herb & Garlic Cheese (V)  
£4.80

Carrot & Parsnip Soup,  
Colourful Enough For Any English Winter (V)  
£4.65

Cream Of Stilton Soup With A Dash Of Port & A Swirl Of Cream (V)  
£5.10

Minestrone, An Old Favourite "Justa Likea Momma Used To Makea"  
£4.40

Chicken And Mushroom Soup, Crammed With White Meat & Button Mushrooms  
£4.65

Gazpacho, A Cold Summer Soup Which Captures  
All The Tastes Of The Sun Baked Mediterranean (V)  
£4.45

A Light Crab Bisque, Made With Fresh Crab,  
Saffron, White Wine & Topped With Chervil  
£5.75

West Country Clam Chowder; A Hearty Melange Of Bacon,  
Celery, Potatoes And Of Course Clams  
£5.60

Prawn Gumbo, Brought To America By African Slaves In The 18<sup>th</sup> Century,  
But Today Brought To You By **By Request** Of Cheadle  
£5.60

Fish

Grilled Supreme Of Sea Trout With Lime & Herb Crust  
£5.90

Fresh Steamed Mussels Served With Cream Cheese Petit Pain  
£ Seasonal

Finest Whisky Cured Smoked Salmon,  
Served Simply With Wedges Of Lemon & Brown Bread  
£6.35

Calamari In A Rich Tomato & Pepper Sauce,  
An Authentic Taste Of Iberia  
£5.70

Prawn Waldorf Pots; Apple Baskets Brimming With Icelandic Prawns, Celery, Walnuts & Chopped Apple,  
All Bound Together With Marie Rose Sauce  
£5.85

Crab & Mushroom Gratin; Bubbling Layers Of White Crab Meat,  
Fresh Field Mushrooms And Cheese Sauce  
£6.20

Baked Smoked Haddock Creams Upon Lemon Dressed Leaves  
£5.90

Gravlax, Finest Scottish Salmon Cured In Salt,  
Sugar & Herbs Then Thinly Sliced To Melt In The Mouth  
£5.80

Lemon & Dover Turbans Of Sole Conceal A Fresh Salmon Mousse  
£6.65

A Crisp Salad With Fresh Crab Claws And Asparagus  
All Dressed By A Chive Vinaigrette  
£6.25

Smoked Salmon Parcels Hiding A Filling Of Fresh Salmon & Tarragon  
£5.90

Pancake Moneybags Holding A Kings Ransom  
Of Queen Scallops, Leeks & Pernod  
£6.50

Pan Fried Skate Wings With Warm Green Salsa & Hot Crusty Rolls  
£6.25

A Bunch Of Smoked Salmon Roses  
With A Bouquet Of Summer Herb Foliage  
£6.10

## Light

A Warm Salad Topped With Chicken Livers & Caramelised Apples  
£5.95

Bamboo Skewers Crammed With Spicy Lamb,  
Marinated In Yoghurt And Served With Lemon Salad  
£5.55

Grilled Swiss Goats Cheese Served With Herbed Rolls (V)

£5.40

Delicate Blini Pancakes Topped With Subtly Flavoured Smoked Fish & Sour Cream

£5.25

Fresh Field Mushrooms In A Garlic Cream Sauce (V)

£4.90

Queen Scallops Poached In White Wine And Coated With A Saffron & Chive Sauce

£6.45

Home-made Roquefort & Spring Onion Tartlets Accompanied By A  
Light Side Salad Drizzled With A Raspberry & Walnut Dressing (V)

£5.85

A Pair Of Filo Parcels; One Containing Mushrooms, Brie & Redcurrants. The Other, Shavings Of Fillet  
Steak, Caramelised Red Onions & Horseradish

£5.90

Scoops Of Assorted Melon Topped With Fresh Raspberries  
& A Light Advocaat Cream (V)

£4.90

Parmesan Coated Brie, Pan Fried & Served  
With Lemon & Lime Gremolta (V)

£5.65

A Dariole Of Stilton Mousse Accompanied  
By Thinly Sliced Poached William Pears (V)

£5.85

Eastern King Prawns And Irish Dublin Bay Prawns Combined  
With Leeks, Fresh Cream & A Dash Of Vermouth

£6.45

### A Taste Of The Unusual

Black Pudding Baked In Cider And Served With A Tart Bramley Sauce

£5.45

Deep Fried Fiery Jalapeno Chillies Filled With Cool Cream Cheese,  
Accompanied By A Smokey Bacon Dip

£5.20

A Spiced Compote Of Wild Mushrooms  
Toppling Out Of A Garlic Bread Horn (V)

£5.50

A Fan Of Avocado, Sliced Mango, Paw Paw &

Fresh Strawberries. Refreshing & Colourful (V)

£5.65

Crispy Tortillas Smothered With Spicy Beef, Then Thinly Sliced  
Green Chillies & Topped With Bubbling Melted Cheese

£5.50

Satay Pork With A Tangy Yoghurt & Peanut Dip

£5.85

Fresh Five Cheese Tortellini With An Oven Roasted Pepper Sauce (V)

£5.25

A Generous Slice Of Homemade Chicken & Leek Terrine  
Served Upon A Tomato Coulis

£6.10

Deep Fried Potato Skins Loaded With Smokey Bacon, Gruyere Cheese & Spanish Shallots. Served With A  
Barbecue Sauce.

£4.95

Quinelles Of Duck & Orange Pate Served With Crusty  
Bread & Balsamic Dressed Leaves

£5.50

Oyster Mushrooms, Fried In Garlic Butter  
Served Upon A Warm Dressed Salad (V)

£5.90

## Main Courses

### Beef

Fillet Au Béarnaise, A Classic Sauce To Accompany A Fine 8oz Piece Of Beef

£14.80

Sliced Blushing Fillet Of Beef Surrounding A Timbale  
Of Horseradish & Parsnip, Moistened With Onion Gravy

£14.65

Authentic Stroganoff Using Only The Finest Strips Of Beef Fillet  
£12.95

A Rich Casserole Of Tender Chunks Of Steak In A Guinness Sauce  
Topped With Herbed Dumplings  
£11.20

Thin Strips Of Beef Fillet, Pan Fried In Hoi Sin Sauce And Served On Savoury Wild Rice With Crispy  
Vegetables  
£11.85

Slice After Slice Of Rare Roast Beef With Roast Gravy And Yorkshire Puddings  
£10.50

Somerset Cider & Steak Pie, A Traditional English Dish  
Ideal For The Leafy Autumn Months  
£9.50

Pan Fried Fillet Steak With A Light Stilton Sabayon & Port Juis  
£13.90

## Lamb

Sliced Best End Of Lamb With A Piquant Orange, Lemon And Redcurrant Jus  
£12.80

Finest Sliced Welsh Leg Of Lamb Served With A Light Mint Gravy  
£10.85

A Baby Rack Of Lamb Cutlets Baked With Cranberries And Rosemary,  
Sliced & Served With Its Own Juices  
£11.95

Medallions Of Lamb Fillet Upon A Bed Of Potato Rosti  
Then Drizzled With Tomato & Basil Glaze  
£12.95

## Poultry & Feathered Game

Grilled Breast Of Chicken Marinated In Herbs & Served  
Upon A Ragout Of Mushrooms & Leeks  
£10.75

Sliced Duck Breast; With A Piquant Apricot Glaze  
£11.95

Turkey Roulade; Swirls Of Turkey Breast, Smoked Gammon  
And Chestnut Stuffing. Served With A Roast Gravy  
£10.95

A Supreme Of Chicken With Wafer Thin Smoked Ham & Crystallised Ginger Within  
£10.95

Supreme Of Chicken Cooked In It's Own Juices  
And Accompanied With A Tarragon And Cream Sauce  
£10.20

French Poussin Basted In Beaujolais  
And Finished Off With Button Mushrooms And Garlic Sausage  
£POR

Escalope Of Turkey; Thickly Sliced, Pan Fried  
And Then Served With A Rich Stilton & Whole Grain Mustard Sauce  
£10.35

A Brace Of Quail Stuffed With Wild Mushrooms And Rosemary  
£ POR

Grilled Duck Breast Upon A Blackcurrant & Raspberry Sauce  
£11.85

A Boneless Chicken Supreme Stuffed With Apricots And French Roule  
£10.90

Breast Of Chicken Stuffed With Sun Dried Tomatoes & Basil,  
Moistened With An Olive Orange Dressing  
£10.95

## Pork

Dutch Style Pork Fillet; Medallions Of Pork  
Topped With Smokey Bacon And Grilled Cheese  
£11.30

Crispy Pork Fillet Marinated In Char Su Sauce  
And Served Upon A Nest Of Steamed Chinese Greens  
£11.40

Noisettes Of Pork With Prunes And Calvados,  
A Speciality Of Normandy. Finished Off With A Dash Of Cream  
£11.70

Strips Of Pork With Stir Fried Vegetables  
All Bound In An Authentic Sweet & Sour Sauce Upon A Nest Of Egg Noodles  
£9.45

Thickly Sliced Loin Of Pork Stuffed With Mulled Apricots  
(May Not Sound Great But Your Taste Buds Will Disagree)  
£11.60

## Fish

A Lightly Poached Supreme Of Fresh Salmon Sat Upon A Light Asparagus Sauce  
£11.35

Dublin Bay Prawns With Pernod In A Light Cream And Leek Sauce  
£12.30

A Whole Trout (No Head) Grilled And Served Upon A Bed  
Of Almonds, Mushrooms And Concasse Tomatoes  
£9.05

A Salmon Steak Pan Fried In Butter, With A Light Dijon  
And Cream Sauce Spooned Over The Top  
£11.75

Medallions Of Pan Fried Monkfish Upon A Bed Of Fresh Spinach  
With Red Pesto Sauce  
£12.15

Thai King Prawns, Quickly Fried In Spicy Butter (Shelled)  
£11.10

A Generous Slice Of Homemade Chicken & Leek Terrine  
Served Upon A Tomato Coulis  
£6.10

Monkfish, Fennel And Yoghurt; A Dish Of Pastel Shades & Delicate Flavours  
£12.15

## New World

A Mosaic Of Salmon & Cod Fillets Upon A Pool Of Sorrel Sauce  
£12.40

A Generous Slice Of Terrine Made From Layers  
Of Pork Fillet And Leaf Spinach  
£12.35

Sliced Fillet Of Beef Topped With A Herb Crust. Accompanied  
By A Whole Grain Mustard & Red Wine Sauce  
£13.10

Lobster Tails, Simply Grilled & Masked With Buerre Blanc  
And Finished With A Choux Lobster Pot  
£POR

A Fillet Of Sea Bass, Gently Steamed And  
Garnished With Chinese Vegetables  
£12.45

Crispy Duck Breast Upon A Nest Of Crispy Vegetables And  
Then Drizzled With A Tart Strawberry Sauce  
£12.80

A Ragout Of Scallops, King Prawns And Salmon With Basil  
& Tomato In A Saffron Sauce  
£12.30

Calf's Liver With Lime & Sage Butter,  
Delicately Flavoured And "Mouth Waterlingly" Tender  
£10.60

King Prawn Tails, Together With Dublin Bay Prawns Cooked In Their  
Own Juices Then Finished Off With Muscadet & A Dash Of Cream  
£12.90

Chicken Hymettus (Takes It's Name From Mount  
Hymettus In Greece Where The Honey In This Dish Originates)  
£10.75

Pepper Encrusted Monkfish With A Red Pepper Relish  
£12.55



Individual Turbans Of Sole, Layers Of The Freshest Flat Fish Interleaved  
With Salmon Mousse And Served With Lime Wedges  
£12.95

Fillet De Beouf En Croûte ; The Classic Dish Comprising Of A 6oz Fillet  
Smothered In Smooth Pate, Then Encased In Light Puff Pastry  
£14.85

Breast Of Chicken Stuffed With A Mousseline Of Spinach  
And Lobster, And Served With A Chervil Butter  
£12.85

Colonial Goose; A Tender Leg Of Lamb Stuffed With Apricots  
And Marinated In Red Wine  
£12.85

Sauté Of John Dory With Asparagus And Parsley Butter  
£POR

Escalope Of Veal Upon A Rich Marsala Sauce  
Served With A Poached William Pear  
£12.30

Thai Green Chicken Curry, With A Timbale Of Coconut Rice.  
Not Too Hot But Full Of Taste  
£9.95

*All The Above Are Served With A Selection Of Seasonal Market Vegetables & A Potato Dish.*



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### Traditional Classics

Steamed Lemon & Ginger Pudding  
£4.50

Individual Rum Babas  
£4.50

Deep Dish Apple & Cinnamon Pie  
£4.60

Creamy Baked Rice Pudding With Nutmeg  
£4.05

Sauternes Pears With A Chocolate Sabayon  
£4.80

Bread & Butter Pudding, Warmed & Served With Vanilla Cream  
£4.90

Roulade Au Chocolat, With A Hint Of French Brandy  
£5.50

Creamy Raspberry Brulees  
£4.35

French Crepes Suzette With Tia Maria And Chocolate Ice Cream  
£5.85

Individual Strawberry Flans On A Raspberry Coulis  
£5.40

Chocolate & Sultana Steamed Pud With Crème Anglaise  
£4.95

Raspberry & Fresh Cream Pavlova  
£5.25

Pear, Honey & Cinnamon Slice With Chantily Cream  
£5.15

### Light

Fresh Strawberry & Almond Tarts  
£5.40

Chocolate Shells Filled With A Seasonal Fruit Mousse  
£5.85

A Generous Wedge Of Home-made Banana & Toffee Cheesecake  
£5.55

Iced Orange Baskets Filled With Passion Fruit Sorbet  
£4.85

Greek Yoghurt With Raspberries & Almonds All Drizzled With Honey  
£4.85

Individual Apple & Hazelnut Tartes Tartin  
£4.85

Triple Strawberry Shortbread  
£5.60

Fresh Pineapple Marinated In Port  
£4.85

## Decadent

Naughty Chocolate & Coffee Bean Mousse  
£5.70

A Compote Of Fruits Poached In Malibu  
£5.45

White Chocolate Roulade With Praline Cream  
£5.80

Soured Cream, Apple & Pecan Pie  
£5.45

Chocolate Marbled Cheesecake With A Hint Of Hazelnuts  
£5.20

Individual Pecan & Maple Syrup Ice Cream Bombes  
£5.80

Royal Court Dessert; A Mountain Of Indulgence, Consisting Of Meringue, Chocolate Sauce, Fresh Cream  
& Sliced Bananas  
£5.70

Dark Chocolate & Orange Soufflé With A Hint Of Grande Marnier  
Amongst The Orange Zest  
£5.90

Ice Cream Filled Profiteroles Topped With Warm Chocolate & Coffee Sauce  
£5.50

Bramley Apple & Cinnamon Filled Crepes With Hazelnut Ice Cream  
£4.85

Poached Fresh Peaches In Cointreau Then Topped With Home-made Ice Cream  
£ Seasonal

Hummingbird Cake With Caramelised Bananas  
£5.40

Chocolate & Drambuie Mousse With Cats Tongues  
£5.80

## Vegetarian Menu

### Starters

Broccoli & Ricotta Filo Crackers

£4.35

Saffron & Artichoke Soup With Granary Melba Toast

£5.40

Cheesy Stuffed Chillies With Lime Salad

£5.20

Celeriac & Spinach Pancakes

£5.45

### Main Course

Wild Mushroom & Herb Pasta

£10.50

Goats Cheese Soufflé Cooked In A Filo Pastry Basket Topped With Red Onions, Tomatoes & Olives With  
Buttered Root Mash & Nutty Parsnip Patties

£10.75

Mushroom & Bean Curd Stir Fry

£9.45

Warm Bulgar Salad With Feta Kebabs

£9.50

Red Lentil & Carrot Goulash

£8.90

### Sweets

Sticky Toffee Pudding With Butterscotch Sauce

£5.35

Coconut & Banana Caramels

£5.30

Spiced Grilled Peaches

£ Seasonal

## The Grande Finale



English Cheese Board With Seedless Grapes & Biscuits  
£2.60 - £4.90

Continental Cheese Board With Seedless Grapes & Biscuits  
£2.60 - £5.10

Connoisseur's Cheese Board, Featuring A Selection Of Fine Hand Made Cheeses From Around The World.  
Each Cheese Is Labelled Telling You A Little More About It.  
£3.00 - £5.90

Exotic Fresh Fruit Platter. We Don't Peel The Grapes For You, But We Do Core And Slice The Finest Fruit  
To Look Fantastic Whilst Being Simple To Eat  
£3.95

Fresh Fruit Bowl  
£POR

Freshly Ground Coffee, Cream & Hand Made Bitter Chocolate Mints Or Tea  
£1.10

**BY REQUEST** Can Offer An Extensive Wine List, Offering Wines From Around The World To Suit All  
Tastes & All Budgets

The Menus Listed Are Only A Small Selection Of What We Can Provide. We Are Able To Offer Our  
Customers The Service Of Tailor Making Menus To Meet Your Own Personal Tastes, Needs and Budget.  
We Have Menus Available Designed To Cater For Special Dietary Requirements Such As Diabetics, Low  
Fat, Kosher & Ethnic Preferences.

All The Above Prices Do Not Include Vat, But **Do Include Preparation, Cooking, Table Linen And  
Floral Decorations.** An Extensive Quality Wine List Is Available On Request. Waitresses Rate Of £10.00  
Per Hour. Previous Menus May Be Chosen From But Prices May Have Changed. Due to our extensive menus, every item  
ordered for your function, every item prepared solely for your function, a minimum of 48 hours notice is required for cancellation. Less than 48 hours will mean  
being charged in full.