



Aldenhams
Enterprises

Silver Menu

Starters

(v) Warm Leek and Goats Cheese Tartlet with a Mustard and Honey Dressing

(v) Roasted Plum Tomato Soup with fresh Basil and Balsamic Vinegar served with warm Olive Bread

Roasted Baby Pear wrapped in Parma Ham with a Spiced Honey Dressing

Smoked Salmon salad with a Mango dressing



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Mains

Whole Chicken Breast stuffed with Stilton wrapped in Bacon and served with a Wild Mushroom and Tarragon Sauce

Grilled Tuna Steak cooked in a Lemon and Herb Butter drizzled with a Saffron and Cream Sauce

Roast Loin of Pork topped with a Cinnamon Baked Apple served with Shallots and Homemade Sage Gravy

(V) Feta Cheese and Roasted Pepper Filo Parcels on a bed of Pan Fried Spinach

(V) Homemade Ravioli filled with Butternut Squash served with Shallots and Basil Butter

Seasonal Potato and Vegetables



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Desserts

Rhubarb and Pear Cheesecake

Caramelised Fig Tatin with Elderflower Ice Cream

Honeycomb Parfait with Mango Sauce

Summer Pudding served with Crème Fraîche garnished with Redcurrants

A Selection of English and Continental Cheeses

Coffee and Mints



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Gold Menu

Starters

(v) Wheel of Honeydew Melon filled with Champagne Sorbet surrounded by Ginger scented Raspberries

Tian of Chicken and Avocado bound in a Dijon Mustard Mayonnaise served with a crisp Salad and toasted Pine Nuts

(v) Wild Mushroom Soup with Tarragon Crème Fraîche and warm Tomato Bread

(v) Fantail of Honey Dew Melon with a Walnut and Stilton Salad



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Mains

Roasted Duck Breast served with Savoy Cabbage Braised Turnips, Roast Garlic and a lightly spiced Honey Sauce

Roast Fillet of Lamb served with Onion and Thyme Puree and a Tapenade Jus

Monkfish Parcels and Vine Cherry Tomato Compote

Breast of Chicken stuffed with Mozzarella, Tomato and Basil wrapped in Pancetta

(V) Roasted Vegetable Risotto with Fresh Herbs and Parmesan Shavings

(V) Roasted Red Pepper stuffed with Tarragon and Tomato Risotto with Thyme Cream

Seasonal Potato and Vegetables



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Desserts

White and Dark Chocolate Truffle Torte

Tiramisu

Raspberry Delice

Brandy Snap Baskets served with Fresh Fruit and Mango Sorbet

A Selection of English and Continental Cheeses served with Celery, Grapes and Biscuits

Coffee and Mints



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Platinum

Starters

King Scallops wrapped in Bacon

served with Ginger and Shallots, finished with a Herb Oil

(v) Brie and Cranberry Tartlets with Rocket and Whole Grain Mustard Dressing

(v) Roasted Red Pepper and Basil served with warm Onion Bread

Smoked Chicken Mousse with a Berry Compote



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Mains

Escalope of Chicken coated with a Herb and Parmesan Crust set on a bed of Stir Fried Vegetables topped with a Sweet Red Pepper Marmalade

Fillet of Beef rolled in crushed Peppercorns wrapped in Parma Ham spiked with Garlic and Rosemary

Grilled and sliced Duck Breast with a Rosemary, Vermouth and Port Sauce

Grilled Trout cooked in Lemon and Herb Butter drizzled with a Saffron Cream

Salmon, Prawn and Monkfish in a light Thyme Sauce served in a Millefeuille

(V) Wild Mushroom and Asparagus Spears wrapped in Filo Pastry served with a Lemon and Chive Butter Sauce



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(V) Leeks, Courgette and Red Onion braised in White Wine wrapped in Filo Pastry
and finished with a Thyme Beurre-Blanc

Seasonal Potato and Vegetables



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Desserts

Vodka Orange Tart with Chantilly Cream and a Blackberry Coulis

White Chocolate and Champagne Torte

Baileys, Chocolate and Mallow Cheesecake with a fruit garnish

Lemon Torte with Chantilly Cream and a Raspberry Coulis

A Selection of English and Continental Cheese

Coffee and Mints

Special dietary requirements can be catered for upon request.