THE ESPLANADE HOTEL AND THE BAY HOTEL
FUNCTION MENUS

Menu A
£26.00

(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
£28.00

(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

Please telephone our Events Co-Ordinator for more information The Bay Hotel 01637 852221 / The Esplanade Hotel 01637 873333.

THE ESPLANADE HOTEL AND THE BAY HOTEL

FUNCTION MENUS

Menu D
£30.00

(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
£31.00

(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
£35.00

(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

Please telephone our Events Co-Ordinator for more information The Bay Hotel 01637 852221 / The Esplanade Hotel 01637 873333.