

# THE ESPLANADE HOTEL AND THE BAY HOTEL

## FUNCTION MENUS

### Menu A

£28.00

(Please choose one starter, one main and one dessert to create your menu)

Homemade fresh garden herb and vegetable soup

Chicken liver parfait with red onion marmalade and wholemeal crisp

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Stuffed loin of pork with apple and thyme roast potato wedges; glazed parsnip medallions and a rich onion jus

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

All served with buttered parsley new potatoes

\*\*\*

Eton mess

Profiteroles with a rich warm chocolate sauce

\*\*\*

Coffee & mints

### Menu B

£30.00

(Please choose one starter, one main and one dessert to create your menu)

Homemade squash and thyme soup

A mille feuille of melon and fruits with a ginger tuille

\*\*\*

Freshly carved turkey breast with savoury stuffing, chipolata and bacon roll, chateau potatoes, lime buttered carrots and thyme jus

Suet pastry timbale with roasted root vegetables, simple tomato sauce and Byron potato

\*\*\*

Strawberry parfait with red berry coulis and citrus shortbread

Homemade apple crumble custard tart

\*\*\*

Coffee & mints

### Menu C

£32.00

(Please choose one starter, one main and one dessert to create your menu)

Homemade cream of plum tomato soup

Crispy pancetta, red pepper mousse and radish salad

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Pan fried chicken breast with fondant potato, courgette cheese bake and a chicken reduction

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

All served with buttered parsley new potatoes

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Chocolate mousse with honeycombe brittle

Softly poached seasonal fruit in a tuille basket with clotted cream

\*\*\*

Coffee & mints

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

# THE ESPLANADE HOTEL AND THE BAY HOTEL

## FUNCTION MENUS

### Menu D

(Your guests choose on the day)  
£40.00

Homemade leek and potato soup

Thinly sliced duck breast  
with roasted beetroot and orange salad

\*\*\*

Roast sirloin of beef  
with Yorkshire pudding, baton carrots,  
steamed broccoli, roast potatoes and a  
red wine jus

Baked sesame seed cod fillet  
on pea soup, nest of julienne  
vegetables and chive mash

All served with buttered parsley  
new potatoes

\*\*\*

Homemade baked vanilla cheesecake  
with kiwi syrup

Homemade meringue nest  
with Chantilly cream and forest fruits

\*\*\*

Coffee & mints

### Menu E

(Your guests choose on the day)  
£45.00

Homemade minestrone soup  
with croutons

Rough pork terrine  
with homemade apple chutney

\*\*\*

Roasted rack of lamb  
with mint crème fraîche on savoy  
cabbage, pine nuts and bacon, anna  
potatoes and a pork reduction

Grilled seabass fillet  
on saffron crushed potatoes, steamed  
broccoli, creamy leeks and crispy  
pancetta

Tempura vegetable  
with sweet and sour noodles

All served with buttered parsley  
new potatoes

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Sticky toffee pudding  
with toffee sauce

Double chocolate torte and  
red wine glaze

\*\*\*

Coffee & mints

### Menu F

(Your guests choose on the day)  
£50.00

Homemade wild mushroom soup  
with tarragon cream

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

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Individual beef Wellington  
with garlic roasted chips, baked  
tomato filled with cauliflower  
cheese and Madeira Jus

Baked salmon fillet pan fried polenta,  
roasted red pepper and spinach  
chowder with straw potatoes

Sweet potato and leek risotto  
finished with mozzarella and  
micro salad

All served with buttered parsley  
new potatoes

\*\*\*

Poached pears with  
hazelnut sweetened mascarpone

A tian of homemade shortbread  
macerated strawberries and a light  
pastry cream

\*\*\*

Coffee & mints

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