

# Sample Menu

## TRADITIONAL TURKEY AND HAM

Price inclusive of Starter and Dessert of your choice.

**£33.50 per head**

Numerous other menus to suit all tastes are available.

### APPETISERS

Choux Pastry filled with Goats Cheese served with a Red Pepper Coulis

Smooth Chicken Liver and Walnut Pate served with Cumberland Sauce and Homemade Wheaten Bread

Parma Ham and Salad of Melon with Rocket and Balsamic Dressing

Smoked Salmon Roulade served on a Bed of Mixed Leaves with a Red Pepper Coulis

Roast Parsnip and Bacon Soup served with Soda Bread Croutons

Feta Cheese and Black Grape Salad served with a Roquefort dressing

Roasted Tomato and Red Pepper Soup served with Fresh Basil Oil

Smoked Chicken and Pink Grapefruit with a Baby Leaf Salad served with a Wholegrain and Honey Mustard Dressing

Traditional Winter Broth served with Warm Crusty Rolls

Classic Prawn Cocktail served on a bed of Little Gem Lettuce with a tiny splash of Tabasco Sauce

Leek and Potato Soup with Creme Fraiche served with Soda Bread Croutons

### MAIN COURSE

Traditional Turkey and Ham, Sage and Onion Stuffing served with Rich Gravy Jus and Cranberry Sauce

All Main Courses are inclusive of Choice of Potatoes and Medley of Seasonal Vegetables (List provided on request)



**The Wool Tower**  
WEDDINGS & EVENTS

# Sample Menu

## DESSERTS

Tiered Sable of Shortbread filled with Fresh Strawberries and Chantilly Cream

Warm Apple Flan served with Chef's Butterscotch Sauce and Vanilla Bean Ice Cream

Chocolate Torte served Chantilly Cream

Caramelised Creme Brule served with a Sweet Biscuit

Seasonal Fruit Salad served with Baileys Ice Cream

Tangy Lemon Tart served with Chantilly Cream

Brandy Snap Basket filled with Seasonal Fruits served with Chef's Butterscotch Sauce and Fresh Cream

Baileys Cheesecake served with Fresh Raspberry Compote and Vanilla Bean Ice Cream

Trio of Miniature Desserts

Freshly Brewed Tea/Coffee  
Served with After Dinner Mints



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