

**OUR PARTY MENU GIVES YOU A GREAT
SELECTION OF STARTERS, MAIN COURSES
& DESSERTS TO CHOOSE FROM
FOR A SET MENU WE REQUIRE YOU TO CHOOSE
6 CHOICES FROM EACH SECTION
WE PRODUCE A MENU WITH THESE CHOICES ON FOR
YOU TO GIVE TO YOUR GUESTS
WE THEN NEED A PRE ORDER FROM YOU IN ADVANCE
AND A DEPOSIT OF £5.00 PER HEAD
All Dishes Can Be Made Gluten Free Unless Specified**

The Bear Cross Party Menu 2018

3 courses £24.95 2 courses £21.95 to include coffee & mints

STARTERS

Mushroom & Leek or Curried Parsnip

Served with Granary Bread

Fan of Cantaloupe Melon

Served with Fresh Strawberries, Raspberries & Blueberries with Fruits of the Forest Coulis

Prawn Cocktail

Served with Cocktail Sauce, Mixed Salad Leaves & Granary Bread

Deep Fried Tempura King Prawns (NOT GF)

Served with Sweet Chilli Sauce & Dressed Leaves

Cajun Chicken Skewers

Served with Garlic Mayonnaise & Dressed Leaves

Liver Pate

Served on Dressed Leaves with a Fruit Chutney & Granary Toast

Roasted Field Mushroom with Roasted Butternut Squash, Cheddar & Red Onion

Served on Dressed Leaves, Topped with a Parmesan Crumb

Vegetable Bruschetta

On Warm Garlic Ciabatta, Topped with Fresh Tomato & Basil, Sundried Tomato, Onion & Mozzarella, Balsamic Glaze & Dressed Leaves

Italian Meat Bruschetta

With Warm Garlic Ciabatta, topped with Fresh Tomato & Basil, Parma Ham, Chorizo & Salami topped with Mozzarella with a Balsamic Dressing & Dressed Leaves

Mushroom Walnut & Stilton Pate

Served with Warm Granary Toast

Deep Fried Whitebait (NOT GF)

Served on Dressed leaves, with Tartar Sauce & Granary Bread

Creamy Garlic Mushrooms

Served on Warm Ciabatta

Spring Rolls

Spring Rolls Filled with Spicy Beef, Served on a Bed of Salad with a Sweet Chilli Dip

Red Onion, Feta, Sundried & Walnut Mini Tartlets

Served on Dressed Leaves with a Balsamic Dressing

Jalapeño Peppers (NOT GF)

Served on Dressed Leaves with a Garlic Mayonnaise Dip

Garlic Ciabatta

MAIN COURSES

Beef Chasseur

*With a Rich Red Wine & Mushroom Sauce,
Served on Mashed Potato with Fresh Vegetables*

Pan Fried Loin of Pork with a Course Grain Mustard Sauce

Served on Mashed Potato with Fresh Vegetables

Port & Stilton Pork Loin

Served on Mashed Potato with a Port & Stilton, Served with Fresh Vegetables

Parma Ham Chicken

*Chicken Breast Wrapped in Parma Ham with a Creamy Garlic & Mushroom Sauce,
Served with Herb Roasted Potatoes & Fresh Vegetables*

Red Wine & Rosemary Lamb

Served on Mashed Potato with Fresh Vegetables

Minted Lamb

With a Mint Gravy, Served on Mashed Potato with Fresh Vegetables

Parmesan Chicken (NOT GF)

*Breast of Chicken with a parmesan and Garlic Crispy Crumb, Served with a
White Wine & Thyme Sauce, Served with Herb Roasted Potatoes & Fresh Vegetables*

Cajun Chicken

*Chargrilled Cajun Spiced Chicken Breast, Served with grilled tomato & sauté mushrooms with
Chips & Salad*

Chicken & Bacon Salad

Strips of Chicken in a Honey & Coarse grain Mustard Dressing with a mixed salad

Roasted Butternut Squash & Feta Salad

Served with dressed leaves, Sun blushed Tomato & Toasted Pine Nuts

Roasted Salmon

With a Creamy Spinach Sauce topped with Roast Tomatoes, New Potatoes & Fresh Vegetables

Savoury Stilton Pancakes (NOT GF)

Spinach, Stilton, Celery & Apple wrapped in a fresh Pancake, Served with Chips & Salad

Stuffed Mushrooms

Filled with Apricots, Walnuts & Stilton, Served with Chips & Salad

Hazelnut & Cranberry Nut Roast

Served with a Red Wine & Plum Sauce, Served with Herb Roasted Potatoes & Fresh Vegetables

Poached Salmon

With a Creamy Tarragon Sauce, Served with New Potatoes & Fresh Vegetables

Baked Cod with a Parmesan Crust (GF WITHOUT PARMESAN CRUST)

With a Tomato & Basil Sauce, Served with New Potatoes & Salad

DESSERTS

Coffee Profiteroles

Filled with Coffee Cream served with Butterscotch Sauce & Toasted Almonds

Chocolate Profiteroles

Served with Fresh Cream & Chocolate Sauce

Lemon Profiteroles

Filled with Lemon Cream, Drizzled with a Tangy Lemon Sauce topped with Toasted Almonds

Ginger Meringue

Served with Cream & Poached Apricots, with Fresh Cream & an Orange, White Wine & Honey Coulis

Baileys Crème Brulee

Served with Cream or Ice Cream

Lemon Posset

Served with Fresh Cream or Ice cream

Vanilla Meringue

Served with Fresh Cream & Strawberries

Walnut Pavlova

With Fresh Cream, Chocolate Sauce, Raspberries & Walnuts

Double Chocolate Pudding

Served with Cream, Ice cream or Custard

Treacle Sponge

Served with Cream, Ice cream or Custard

Apple & Cinnamon Sponge (NOT GF)

Served with Cream, Ice cream or Custard

Apple & Fruits of the Forest Crumble

Served with Cream, Ice cream or Custard

Shortbread Tower (NOT GF)

Served with Fresh Cream, Strawberries & Blueberries

Raspberry Fool

Served with Fresh Raspberries & Fruit Coulis

Mixed Cheese & Biscuits

With Celery, Apple & Pear Chutney

COFFEE & MINTS