



# Event Menu

MINIMUM NUMBERS: 20

Please choose 2 Starters, 2 Main Courses and 1 Vegetarian Option, 2 Desserts

## Starter

Rosspark Vegetable Broth  
Minted Wedges of Melon, Seasonal Berry Salsa  
Cream of Potato & Leek Soup  
Cajun Dusted Chicken, Dressed Baby Leaves and Garlic Aioli  
Prawn and Asparagus with tossed Dressed Baby Leaves and Marie-Rose Sauce

## Main Course

Roast Ribeye of Beef, Yorkshire Pudding with Roast Onion & Thyme Jus  
Seared Salmon, White Wine and Chive Cream Sauce  
Roast Stuffed Turkey and Ham, Chipolatas and Traditional Gravy  
Oven Baked Buttered Chicken wrapped in Maple Cured Bacon, Mushroom Cream Sauce  
Honey Boneless Half Duck with Orange & Blueberry Sauce

*Served with a selection of Fresh Vegetables and Roast and Creamed Potatoes*

## Dessert

Rosspark Fresh Fruit Pavlova, Fresh Cream and Raspberry Coulis  
Homemade Profiteroles, Fresh Cream and Chocolate Sauce  
Salted Caramel Tart with Coconut Ice Cream & Chocolate Sauce  
Rosspark Seasonal Cheesecake, Fresh Cream and Fruit Coulis

## Vegetarian Options

Penne Pasta with Mediterranean Vegetables and Melted Cheese  
Vegetable Teriyaki Stir Fry with Noodles  
Spinach and Ricotta Tortellini tossed in Pesto with Parmesan  
Warm Roast Vegetable & Mozzarella Salad, Basil Pesto

:

Followed by Tea/Coffee

**£34.95** per PERSON

£3.00 supplement for choice of 3 main courses



## TERMS AND CONDITIONS

A pre-order should be submitted to the hotel 7 days before the function date.

Final numbers must be supplied to the hotel 48 hours before the event and this will be the minimum number charged for on the day.

All accounts must be settled with the hotel before departure.

No alcohol is to be brought onto the premises.

Extensive wine and beverage list are available on request.

At Rosspark we have strict ID Policy.

No alcohol will be served to anyone under 18 - ID must be shown.