



Event Lunch 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 Soup of the Day
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

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Followed by Tea/Coffee

£36.95 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.