

Banqueting Selector

Menu 1 – £25.00 per person

Please choose a set menu of the same appetiser, entree and dessert for the whole of your party

Appetisers

Farmers market soup
Roasted tomato soup with basil chifanade
Terrine of ham hock with pineapple chutney
Watermelon and feta cheese salad with aged balsamic

Entrees

Chicken breast served on mashed potato with a tarragon Jus
Confit of chicken, honey mustard glaze, potato puree, roasted leek gravy
Darne of salmon, lemon and parsley mash potato with citrus beurre blanc
Gateau of roasted vegetable rosemary and garlic with a green pesto dressing and toasted pine kernels

Desserts

Caramel pear brownie
Chocolate brownie base topped with caramelised pears, served with a cream and cognac sauce
Apple crumble with custard
Orange tart with chocolate iced cream
English trifle with lady finger biscuits

Coffee and mints

Should you have any specific dietary requirements we would be pleased to advise or cater for your individual needs.



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Menu 2 – £29.00 per person

Please choose a set menu of the same appetiser, entree and dessert for the whole of your party

Appetisers

Wild mushroom soup

Seasonal melon with Parma ham and fig syrup

Smoked duck salad with Cointreau and orange blossom honey dressing

Pear and blue cheese salad with aged balsamic

Entrees

Braised shank of lamb in cabernet and rosemary sauce, creamed potatoes, cassoulet of beans

Warm home smoked fillet of salmon, saffron cream sauce and "Paglia-Fieno" tagliatelle

Honey roasted duck breast, on braised Savoy cabbage, spring onion and pancetta bacon, Madeira sauce

Double cut loin of pork with pork belly apricot stuffing and calvados jus

Mediterranean vegetable strudel with tomato and oregano Sauce

Desserts

Chocolate and mandarin tarte served with chocolate and Grand Marnier sauce

Rossano's cherry tiramisu

Honey flavoured beehive, honey parfait encased in meringue served with a pressed passion fruit sauce

Drambuie mousse

Coffee and mints

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Menu 3 – £33.00 per person

Please choose a set menu of the same appetiser, entree and dessert for the whole of your party

Appetisers

Sprowston signature prawn cocktail

Crab cake with mango and avocado salsa

Rosette of smoked salmon with avocado and lime mousse

Chicken and duck liver parfait with port marmalade and toasted brioche

Terrine of chicken and leek, fig chutney

Entrees

Pan fried chicken breast fillet, asparagus mousse on a bed of sautéed spinach with a creamed herb sauce

Saddle of lamb stuffed with mushroom mousse wrapped in puff pastry with a red wine jus

6oz fillet of beef, mushroom duxelle, dauphinoise potatoes with a shallot jus

Grilled sirloin steak (cooked medium), fondant potatoes, roasted tomato with a red wine jus

Baked haddock with horseradish parsley crust, lemon white wine sauce, sweet potato puree

Spinach and ricotta ravioli, steamed basmati rice and vichy carrots

Desserts

Chocolate and mandarin tarte served with chocolate and Grand Marnier sauce

Caramelised orange cheesecake with fruit compote

Mango and passion fruit parfait

Irish cream and white chocolate tart

Plated cheese platter served with celery and grapes

Coffee and mints

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