

### FISH COURSES

A choice of the following fish courses may be added to the enclosed menus:-

<b>Scampi Provençal</b> <i>with mushrooms and shallots in a white wine sauce</i>	<b>£ 4.75</b>
<b>Supreme of Salmon Florentine</b> <i>with spinach and Mornay sauce</i>	<b>£ 4.55</b>
<b>Seafood Vol au Vent</b> <i>A vol au vent case filled with a medley of seafood</i>	<b>£ 4.45</b>
<b>Haddock Veronique</b> <i>lightly poached &amp; served with a white wine &amp; cream sauce, garnished with grapes</i>	<b>£ 4.25</b>

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### CHEESE & BISCUITS

A selection of cheese and biscuits may be taken as an extra course at a cost of £2.60 per cover

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### COFFEE

Coffee with cream & mints is included in the price of all meals, Decaffeinated coffee or a pot of tea will be served on request as an alternative

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### POTATOES

Your choice of two potatoes is included with each main course, a further choice may be added at a cost of £1.20 per cover

Roast	Duchess	New Boiled with butter
Lyonnaise	Parmentier	Croquette

### VEGETABLES

Your choice of two vegetables is included with each main course, a further choice may be added at a cost of £1.20 per cover

Garden Peas	Buttered Carrots	Green Beans
Broccoli Spears	Courgettes	Brussels Sprouts
Cauliflower with Cheese Sauce		Ratatouille

We welcome the opportunity to provide the facilities at Tapton Hall for your Luncheon and are pleased to present our menu from which we hope you will be able to select courses to suit the occasion.

We are proud of the quality of our catering and our service; we will be pleased to meet any specific recipe or requirement you may have to ensure the success of your function and also our staff are available to assist in preparing menus to your own special choice.

Vegetarian or alternative dishes are available for special diets but otherwise we do ask that all guests are served the same selection of menu and that this must be notified to us at least 14 days before the function.

When making a reservation we request completion of a booking form and signing of the terms and conditions along with a deposit which, of course, will be deducted from the final invoice.

An indication of approximate numbers for dining will also be required — the final number of guests dining must be notified to us not later than three working days prior to the function, and this will be the number of covers on which your accounts will be based.

**For reservations please contact the office ~ 0114 2660051**

Please select the same from each course for all guests

**MAIN COURSE**

**Roast Loin of Pork**

*served with a white wine & mushroom sauce*

**Chicken Chasseur**

*casseroled with mushrooms & tomatoes*

**Steak & Mushroom Pie**

*with a crusty pastry topping*

**Poached Fillet of Salmon**

*served with Hollandaise Sauce*

**Roast Sirloin of Beef**

*served with Yorkshire Pudding*

**Roast Leg of Lamb**

*Served with mint sauce*

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**SWEET COURSE**

**Lemon Meringue Pie**

**Homemade Sherry Trifle**

**Fresh Fruit Salad**

**Hot Apple Pie with Ice Cream**

**Cheese & Biscuits**

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**Coffee with Cream**

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Two Courses with Coffee ~ £15.25

Prices include VAT

Please select the same from each course for all guests

**APPETIZERS**

**Selection of a Cream Soup**

**Tropical Fruit Cocktail**

**Smoked Mackerel Salad**

**Prawn Cocktail**

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*with a crusty pastry topping*

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**Hot Apple Pie with Ice Cream**

**Cheese & Biscuits**

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**Coffee with Cream**

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Three Courses with Coffee ~ £18.50

Prices include VAT