



Bishopswood

Function

Menu Planner



**Meet
Play
Dine**

Planning the Menu for your Event

On the following pages you will find a number of courses, under each course there are a number of dishes. To create the menu for your event, **please select one dish from each course**; you may select as many courses as you wish.

The dishes on this menu planner have been carefully selected by our Head Chef, whether you are looking to create a menu for a formal dinner dance or for a gathering of friends and family, we can cater for all tastes and special dietary requirements.

All dishes are individually priced and collectively will provide a cost per head for your menu. For example, if you chose:

- Homemade soup served with a warm bread roll, butter and croutons..... £4.50
and
- Pan fried supreme of corn fed chicken served with caramelised onion, lardons, wild mushrooms and red wine sauce £14.75
and
- Seasonal berry stacks served with lime cream and berry coulis £5.25

Your cost per head would be £24.50. Where you choose both a meat or fish and a vegetarian dish you will have two costs per head. If you added the following dish to your menu:

- Risotto of wild mushrooms served with parmesan crisp, parsley veloute and dressed pea shoots £11.25

Your cost per head for those guests who chose this dish would be £21.00.

We have designed this function menu planner to help simplify the process of deciding what you would like to eat and, if you have a budget in mind, you can quickly see those dishes that fit within your budget when added together.

However, if there is a dish that you would like and it's not listed or you like a particular vegetable or potato from another dish, please do ask.

If you have any questions don't hesitate to contact the Events Coordinator on 0118 940 8600 option 2 or send an email to sales@bishopswoodgc.co.uk

Thank you.

Pre-Dinner Canapés

Chefs Selection Pre-Dinner Canapé Trays.....£4.20 per person

Starters

Homemade soup served with a warm bread roll, butter and croutons.....£4.50

Fanned Melon served with Lime Syrup£4.75

Boccaccini Mozzarella Salad served with Rocket, Endive and Basil Dressing.....£6.25

Poached Salmon, Crab and Prawn served with Tomato and Avocado Salsa, Brown Crab Dressing and Granary Bread£7.50

Goats Cheese and Beetroot Salad served with Walnuts£6.75

Potted Pork served with a Marmalade of Apple, Raisin and Shallot, and Toasted Brown Bread Croutes£6.50

Warm Lemon and Rosemary Chicken Salad served with Shallot and Rosemary Dressing.....£6.50

Cured Scottish Salmon served with Peas and Dill.....£6.50

Chicken and Ham Hock Terrine served with Piccalilli, Salad Leaves and Wholemeal Bread£6.50

Mini Fish Cakes served with Pea, Lettuce and Mint Vinaigrette£7.50

Grilled Halloumi Salad served with Orange and Mint£5.75

Penne Pasta served with a Wild Mushroom and Parsley Ragout.....£6.25



Main Courses

All main courses are served with a selection of seasonal vegetables and potatoes.

Baked Fillets of Lemon Sole Grenobloise.....	£16.75
Grilled Sea Bass Served with Provencal Vegetables and Basil Oil	£15.75
Pan Fried Cutlet of Salmon served with Mushroom and Parsley Sauce.....	£15.00
Roasted Fillet of Hake served with Provençale Vegetables and Herb Cream Sauce	£14.75
Pan Fried Supreme of Corn Fed Chicken served with Caramelised Onion, Lardons, Wild Mushrooms and Red Wine Sauce.....	£14.75
Lemon and Thyme Butter Basted Chicken Supreme served with Glazed Mirepoix of Seasonal Vegetables and Gravy	£14.75
Roasted Five Spiced Breast of Duck served with Sauce Bigarde and Greens	£20.25
Roasted Chump of Lamb served with Fricassee of Beans, Tomatoes Peas and Lamb Jus.....	£17.50
Pork Loin and Black Pudding Wellington served with Cabbage and Gravy.....	£16.75
Pan Fried Medallions of Beef served with a Celeriac Puree, Tarragan and White Wine Sauce, Mushrooms and Button Onions	£27.50
Braised Beef Steak in Red Wine Sauce	£14.75

Vegetarian

Lasagne of Goats Cheese and Provençale Vegetables served with Slow Roasted Red Pepper Sauce	£11.75
Risotto of Wild Mushrooms served with Parmesan Crisp, Parsley Veloute and Dressed Pea Shoots.....	£11.25
Herb Gnocchi served with Artichokes Puree and Pepper Essence.....	£10.25
Oven Baked Tomato, Red Onion and Mozzarella Tart served with Mixed Leaves.....	£10.75
Spinach and Wild Mushroom Pithvier served with Chive Veloute.....	£11.25

Desserts

Lemon Posset Tartlet served with Spiced Seasonal Fruits	£5.25
Citrus Cheesecake served with Seasonal Fruits and Orange Sorbet	£6.00
Black Forest Plate.....	£6.00
Seasonal Fruit Salad served with Cream.....	£4.95
Chocolate Profiteroles served with Warm Chocolate Sauce.....	£4.95
Red Fruit Sable served with Vanilla Cream and Red Fruit Sauce.....	£6.75
Crème Brulee served with Vanilla Shortbread and Raspberry Coulis	£5.75
Chocolate Mousse served with Confit Orange	£6.50
Seasonal Berry Fruit Stacks served with Lime Cream and Berry Coulis.....	£5.25
Warm Chocolate Brownie served with Vanilla Ice Cream	£5.50
Sticky Toffee Pudding served with Toffee Sauce	£5.50

Cheese

A selection of cheese served with biscuits, celery and grapes..... £5.95



Your Menu Planner

	Dish Chosen	Cost (£) (per person)
Canapés	Chefs selection canapé trays (please cross through if not required)	4.20
Starter		
Main		
	Vegetarian option:	
Dessert		
Cheese	Cheeseboard, biscuits, celery and grapes (please cross through if not required or having cheese as your dessert option)	5.95
	Add tea and coffee for after the meal (please cross through if not required)	1.50
	Cost per person:	
	Cost per person with vegetarian option	



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