



Function Menu Planner



**Meet
Play
Dine**

Planning the Menu for your Event

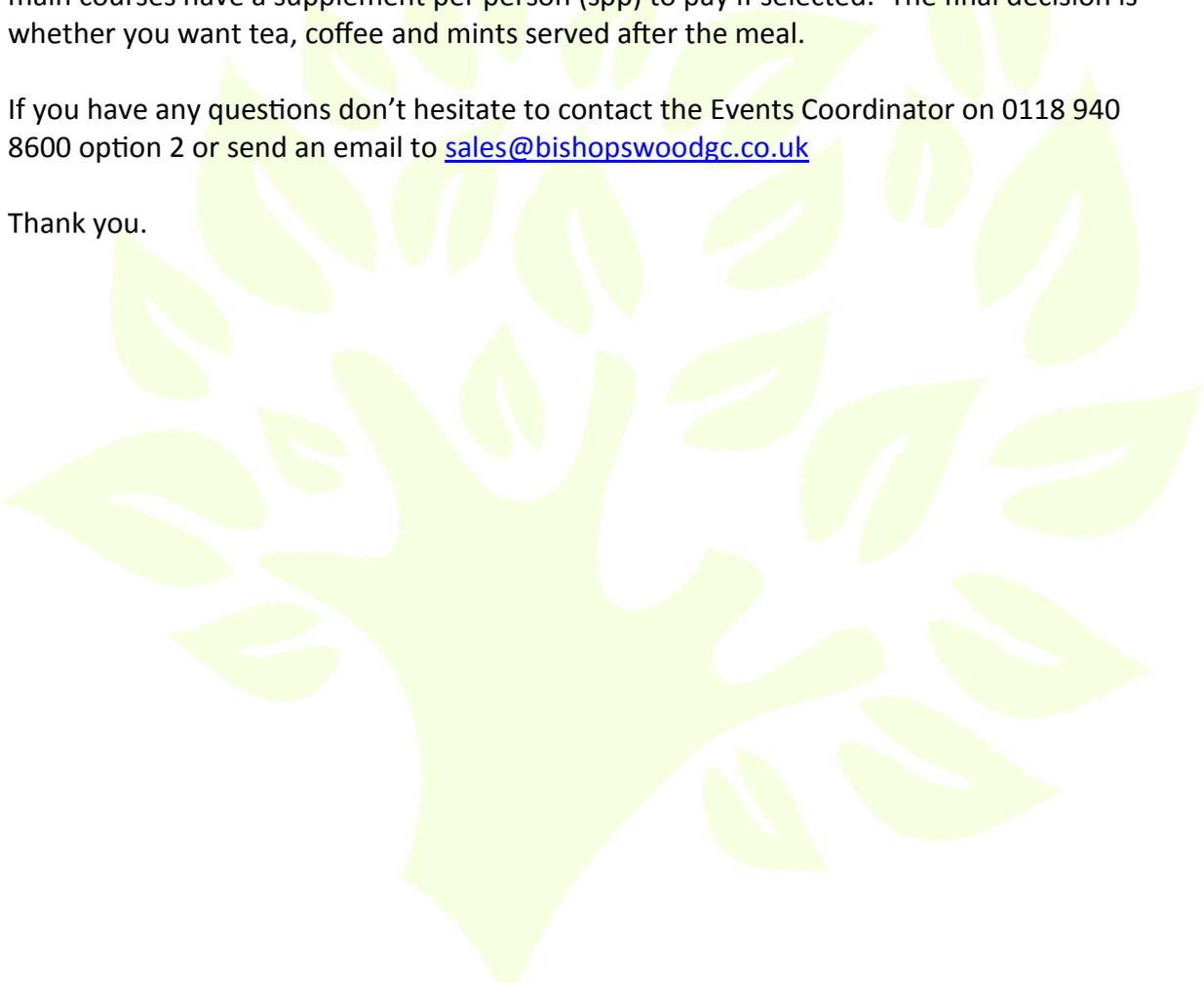
On the following pages you will find a number of courses, under each course there are a number of dishes. To create the menu for your event **please select one dish from each of the starter, main and dessert courses**. If you would like to offer your guests a choice of dish under these courses, please ask the Events Coordinator for more information. Depending on your type of event you may also want to include pre-dinner canapes and/or a cheese course; costs per person are provided in these sections.

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.

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, we have provided both a two and three course price per person (relates to starters, mains and desserts only). A two-course menu can be either a main and a dessert or a starter and a main. Please note, some of the main courses have a supplement per person (spp) to pay if selected. The final decision is whether you want tea, coffee and mints served after the meal.

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 of pre-dinner canapé trays£4.20 per person

Choose 2-Courses for £19.95 per person

Choose 3-Courses for £24.95 per person

Starters

Chef's Homemade Soup of the Day served with a Warm Bread Roll and Butter

Honeydew Melon and Parma Ham with Wild Rocket, Honey and Balsamic Dressing

Bocconcini Mozzarella, Tomato and Mix Leaves Salad served with Basil Dressing (V)

North Atlantic Prawns in a Tomato and Brandy Sauce on a bed of Baby Gem Lettuce

Bishopswood Chicken Liver Pate served with Seasonal Fruit Chutney and Toasted
Wholemeal Bread

Mini Duck Spring Rolls served with Mix Leaves and Hoi Sin Sauce

Goat Cheese Mousse and Beetroot Salad served with Crispy Croustade (V)



Main Courses

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

Baked Cutlet of Salmon served with Prawns and Herb Butter Sauce

Roast Fillet of Hake with Chorizo and Mediterranean Cherry Tomatoes

Pan Fried Breast of Chicken served with Shallots, Mushrooms and White Wine Cream Sauce

Roasted Supreme of Chicken on a bed of Provençal Vegetables and Garlic Sauce

Honey Roasted Breast of Duck with Hazelnut and Green Bean Salad (£3spp)

Roast Rump of Lamb served with Caramelised Vegetables and Basil Jus (£4 spp)

Pan Roasted Fillet of Pork with Garlic, Fennel and Rosemary in Cider Cream Sauce

Braised Beef Steaks with Smoked Bacon, Caramelised Baby Onions and Mushrooms in a Red Wine Gravy

Slow Roasted Fillet of Beef with Roasted Garlic and Mustard Cream Sauce (£6 spp)

Vegetarian

Lasagne of Provençal Vegetables served with Cheese Sauce

Smokey Bean and Roast Vegetable Chilli served with Cheddar Cheese and Parsley Mash

Butternut Squash Risotto served with Wild Rocket and Parmesan Crisp

Oven Baked Tomato, Red Onion and Mozzarella Tart served with Mixed Leaves

Desserts

Lemon Tart served with Vanilla Ice Cream and Fresh Raspberries

Citrus Cheesecake served with Fruit Compote

Profiteroles served with Warm Chocolate Sauce

Dark Chocolate and Orange Mousse served with Strawberry Cream

Warm Chocolate Brownie served with Chocolate Sauce and Vanilla Ice cream

Sticky Toffee Pudding served with Toffee Sauce

A Selection of Cheese and Biscuits with Grapes and Celery

Cheese

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

After Dinner

Tea, Coffee and Mints.....£1.50 per person

We have a good selection of drinks and liquors, please ask for details



Food allergies and intolerance: we endeavour to ensure that all our products are gm free. Some items may contain traces of nuts. All weights are approximate before cooking. Our menu descriptions do not contain all ingredients. Please ask the Events Coordinator if you have any particular allergy or requirements before making your final choices.

Your Menu Planner		Cost (£) (per person)
Canapés	Chefs selection canapé trays (please cross through if not required)	4.20
Starter		2-course 19.95 Or 3-course 24.95
Main		
Dessert		
Add supplement price per person if applicable		
Cheese	Cheeseboard, biscuits, celery and grapes (please cross through if not required or having cheese as your dessert option)	5.95
	Add tea, coffee and mints for after the meal (please cross through if not required)	1.50
Cost per person:		



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