

Bosworth Hall Hotel Event Menu choices for 2014

Menu 1

Starter

Pork, apple & calvados pate served with plum chutney & herb crostinis

Main Course

**Fresh salmon supreme
with parsley, lemon and prawn velute**

Dessert

Eve's pudding served with custard

Freshly Brewed Coffee & Chocolate Mints

Menu 2

Starter

Freshly smoked salmon & prawn platter served with a Marie Rose sauce

Main Course

**Roasted topside of beef
served with Yorkshire pudding and roast gravy**

Dessert

Classical raspberry pavlova served with crème Chantilly

To Finish

Freshly Brewed Coffee & Chocolate Mints

Vegetarian Menu

Starter

Mozzarella and tomato salad drizzled with a balsamic glaze

Main Course

**Potato cake topped with asparagus and
glazed with a stilton welsh rarebit**

Dessert

Classical raspberry pavlova served with crème Chantilly

To Finish

Freshly Brewed Coffee & Chocolate Mints