



BANQUETING SELECTOR 2009

STARTERS ~

£5.50

Homemade Soup

with freshly baked breads from the bakery

Tomato & Basil

Mushroom & Tarragon

Carrot & Coriander

Apple & Celery

Cream of Celeriac Pea & Ham

Pumpkin

Duo of Melon

with fruits of the season

£8.50

A Duo of Roulades

a roulade of smoked salmon filled with a delicate blend of poached salmon along with a spinach, dill and cream cheese roulade

Risotto Dumplings of Smoked Trout and Smoked Haddock

on a green bean & red onion salsa with a horseradish and grain mustard mayonnaise

Twice-Baked Hot Cheese Soufflé

on marinated plum tomatoes and topped with deep fried spinach leaves

Coriander Crab Cakes

served with a sweet chilli dressing

Twice Baked Smoked Haddock Soufflé

served with a herb salad and lemon & dill dressing

£9.00

Mushroom Ravioli

with a creamy sauce, truffle oil and parmesan shavings

£10.00

Vietnamese Prawn Salad

with lime, lemongrass and ginger dressing

Luxury Prawn Salad

king prawns tossed in Marie Rose sauce and served on little gem lettuce leaves

MAIN COURSE ~

£17.00

Fillet of Chicken

served with creamy mushroom sauce

Fillet of Chicken

served with a whiskey & crème fraîche sauce

Fillet of Chicken

served with chipolata sausage, homemade bread sauce, sage & onion stuffing

Grilled Salmon with Shellfish in Garlic Butter

topped with mussels & shrimps cooked in white wine

Fresh Salmon

with mixed Chinese vegetables and chilli lime sauce

Fresh Salmon

with parsley sauce

Oven-roasted Cod Fillet

with curry leaf coconut sauce

£20.00

Roast Loin of Pork

with sage & onion sausage stuffing, apple sauce and served with a Calvados gravy

Roast Leg of Lamb

studded with rosemary, thyme & garlic

Rack of Lamb

with mint jelly and rosemary & mint jus

Fillet of Chicken wrapped in Bacon

and served with a thyme jus

Fillet of Chicken with Caramelised Peaches

and aged balsamic

Fillet of Chicken stuffed with Spinach

served with pine kernel salad and watercress sauce

Traditional Roast Turkey

served with chipolata sausage, homemade bread sauce, sage & onion stuffing and cranberry sauce

£22.00

Crisp Roast Duckling

served really crispy and falling off the bone with apple sauce, stuffing and gravy

Traditional Roast Sirloin of Beef

with Yorkshire Pudding and a rich red wine gravy

£24.00

Fillet of Beef

with a duo of creamy mushroom and red wine sauce

VEGETARIAN OPTIONS ~

(served only as an alternative to a main course meat dish and charged at that relevant price)

Vegetarian Tagliatelle

ribbons of pasta topped with spinach, feta cheese and red onion

Aubergine Timbale

filled with courgettes, wild mushrooms & sun blushed tomatoes

Tomato Risotto with Petite Herb Salad

and brown butter vinaigrette

DESSERTS ~

£5.00

Sticky Toffee Pudding

Coffee Renoir

Gran Marnier Parfait

Chocolate Profiteroles

Fresh Apple Pie

£5.50

Crème Brulée

Fruit Pavlova

Sunken Chocolate Cake

£8.50

Assiette of Dessert

A selection of three mini desserts on one plate

COFFEE ~

£2.50

DRINKS

Mulled Wine	£4.50 per glass
Kir	£4.50 per glass
Bucks Fizz	£5.00 per glass
Kir Royale (using sparkling wine)	£5.50 per glass
Pêche Royale (using sparkling wine)	£6.50 per glass
Pimms	£6.00 per glass
House Wine	£16.00 per bottle
Cava	£22.50 per bottle
Australian Sparkling Wine	£22.50 per bottle
Rose Sparkling Wine	£22.50 per bottle
House Champagne	£35.00 per bottle

This banqueting selector is the bear minimum of what the

Gibbon Bridge offers.

Over the years we have provided hundreds of different things for couples on their wedding day.

For example Harvey Wallbangers on arrival, lobster & king prawn salad as a starter, sausage and mash for a main course and Eton mess for dessert.

We are a privately owned hotel and pride ourselves on flexibility.

If what you require is not on this selector, please discuss your thoughts with our wedding co-ordinator during your final details.