

2012 Function Menu Selecter

Reception Drinks

Sherry, Sweet/Dry/Medium £3.50

Kir made with White Wine £4.90

Kir Royal made with Champagne £8.80

Bucks Fizz with Sparkling Wine £4.30

Bucks Fizz with Champagne £8.25

Mulled Wine £5.50

Pimms £5.65

(The above prices are per glass)

Mineral Water, Still & Sparkling, per bottle £3.55

Jugs of Orange Juice £10.00

Jugs of Fruit Cup £11.00

Home Made Soups £5.95

Leek & Potato Soup

Minestrone Soup with Parmesan Cheese

Fresh Tomato & Basil Soup

Cream of Onion Soup

French Onion Soup with Cheese Crouton

Pea, Pear & Watercress Soup

Butternut Squash, Smoked Paprika & Coconut Soup

Red Pepper Soup with Lime & Marjoram

Chicken, Lemongrass, Ginger & Coriander Soup

Cold Starters £8.00

Smooth Chicken Liver Pate with Apricot & Pear Chutney

Smoked Salmon Mousse

Melon served with Orange Passion Fruit Sorbet

Melon Served with Prawns topped with Marie Rose Sauce

Melon Pearls with Forest Fruits marinated in Port

Melon and Mango Slices with Raspberries served with Coulis

Fresh Grapefruit Segments served with Pink Grapefruit Sorbet laced with Campari

Premium Cold Starters £9.50

Avocado Regence with a slice of Melon, Fresh Crab & Prawns with a Sour Cream Sauce

Avocado & Smoked Chicken with Basil Vinaigrette

Avocado & Mango with Raspberry Vinaigrette

Strips of Smoked Chicken & Asparagus Tips on Leaf Salad with Lemon Dressing

Melon Slices with Parma Ham

Asparagus Mousse wrapped in Smoked Salmon with a Mild Cream of Horseradish Sauce

Prawn Cocktail with Marie Rose Sauce

Hot Starters £8.50

Toasted Goats Cheese on Beetroot with Walnuts on a Mixed Leaf Salad

Sauté Wild Mushrooms in a Cream Sauce served in a Puff Pastry Casket

Potato Pancake with Smoked Salmon & Crème Fraiche

Thai Crab Cakes with Pumpkin Seed Salsa



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MARYGREEN MANOR

HOTEL & RESTAURANT

London Road, Brentwood, Essex, CM14 4NR

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Main Courses £21.95

All main courses include one fresh vegetable and one choice of potato

Additional choice of vegetable or potato £3.00

*Breast of Chicken with Asparagus served with a Sherry Cream Sauce
Breast of Chicken pan-fried with a Basil Pesto Cream Sauce
Breast of Chicken stuffed with a Roasted Red Pepper Mousse served with Baby Onion & Tarragon Sauce
Loin of Pork stuffed with Garlic & cooked in White Wine & Herbs
Fillet of Pork stuffed with Mushrooms & Shallots wrapped in Pastry and Baked
Breast of Duck with Orange & Cardamom Jus
Breast of Duck served with Shallots flamed in Brandy & finished in a Peppered Cream Sauce
Breast of Duck caramelised with Lime & Ginger
Assorted Cold Meats, Potatoes & Salad
Sirloin Steak Garni*

Premium Main Courses £27.95

*Boned Loin of Lamb Noisettes stuffed with Mint, sautéed in Butter & garnished with stuffed Tomatoes
Boned Loin of Lamb Noisettes pan-fried with Wild Mushrooms served in a Sage & Madeira Sauce
Medallions of Beef sautéed in Butter with Ratatouille in a Horseradish & Truffle Sauce
Medallions of Beef sautéed with three types of Mushrooms served with Madeira Sauce
Venison Steak sautéed in Butter & served with Blackcurrants & a Pepper Sauce
Noisettes of Venison sautéed in Butter served on a Sloe Gin & Juniper Sauce
Fillet Steak Maitre d'hôtel
Fillet of Beef Wellington (£3.50 Supplement)*

Roasts £23.00

*Carved Rib of Scottish Beef with Roast Jus, Yorkshire Pudding & Horseradish Sauce
Loin of English Pork served with Apple Sauce
Saddle of Lamb with Mint Sauce
Leg of English Lamb studded with Rosemary
Rack of Lamb roasted pink & topped with a Herb Crust served with Redcurrant Sauce
Roast Turkey with Chipolatas & Stuffing
Roast Gammon glazed with English Mustard & Honey served with Madeira Sauce*



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Fish Course

Intermediate Course £12.50 / Main Course £23.50

Salmon & Crab Fishcakes in Lemon Butter Sauce
Salmon baked in breadcrumbs served with a Cream of Watercress Sauce
Salmon poached in White Wine served with Julienne of Peppers & a Garlic & Herb Cream Sauce
Salmon Fillet poached in a fresh Lime Sauce
Sole & Salmon slices served with a Lemon Butter Sauce

Premium Fish Course

Intermediate Course £15.50 / Main Course £28.50

Cod with a Stilton & Herb Crust
Scampi in Tarragon & Sherry Sauce
Poached fillet of Monkfish in a Cream Lobster Sauce with Parmesan
Sea Bass sautéed with Herbs in a Riesling Butter Sauce

Vegetarian Dishes £16.95

Aubergine & Potato Cannelloni with Spinach & Cardamom-Carrot Juice
Vegetable Pave with Spinach & Mixed Peppers
Wild Mushroom Strudel with Spinach & Goats Cheese
Pancakes filled with Bean Sprouts, Pimento, Garlic, Coriander, Chilli & Soy Sauce
Brie & Caramelised Onion Parcel with a Pesto Cream Sauce
Vegetable Lasagne with Crisp Green Salad

Desserts £6.95

Pecan Toffee Roulade with Toffee Sauce
Strawberry Roulade with Fresh Fruit Coulis
Fresh Fruit Salad with Cream
Lemon Meringue Pie
Summer Pudding with Blackcurrant Coulis & Cream
Apple & Cinnamon Pie with Cream
Tarte Tatin of Plums or Apple with Amaretto Crème Fraiche
Mousse of Dark & White Chocolate on a Chocolate Sauce
Apple & Blackberry Crumble with Custard or Cream
Chocolate Profiteroles with Hot Chocolate Sauce
Citrus Tart served with Crème Fraiche
Ice Cream with Hot Black Cherries in Liqueur
Sticky Toffee Pudding with Caramel Sauce
White Chocolate Flummery
Selection of Sorbets in a Brandy Snap Basket
Selection of Ice Creams in a Brandy Snap Basket
Selection of English & Continental Cheeses

Coffee or Tea & Mints £3.50



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