



GREAT FOSTERS

BUILT AS A ROYAL HUNTING LODGE 1550 AD

**CANAPES
AUTUMN & WINTER
October - February**

Baby Yorkshire pudding with rare beef and horseradish
Parmesan beignet (v)
Smoked cheese and mushroom tartlet (v)
Chicken satay skewers
Beef teriyaki
Vegetable Samosa (v)
Golden cross goats cheese bruschetta (v)
Fish pies
Cottage pies
Welsh rarebit (v)
Smoked salmon scones
Crispy whitebait
Baby roast potatoes with sour cream and chive (v)
Pork sweet and sour
Lamb Samosa
Mushroom vol au vent with hollandaise (v)

(v) = vegetarian option

Please choose:

Four pieces at £9.50 per person

Six pieces at £13.50 per person

Eight pieces at £18.00 per person

Menus are effective from 1st October 2009 to 28th February 2010



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STARTER

White onion soup with Welsh rarebit (v)	£10.00
Cauliflower soup with blue cheese and pecan (v)	£10.00
Soft poached salmon pressing, new potato salad, and Gravadlax dressing	£14.00
Porcini mushroom and potato ravioli with truffled leek (v)	£12.00
Roast butternut squash tart with red onion and glazed brie (v)	£13.00
Confit chicken pressing with char grilled pear and its purée	£15.00
Wild mushroom risotto with sour cream and chive (v)	£12.00
Chunky Farmhouse terrine with devils on horseback	£11.50
Grilled red mullet with fennel, wheat pearl and red pepper	£14.00
Salmon presented three ways; seared, rilette and Cartmel valley smoked	£16.00
Aubergine and tomato tart with goats cheese, rocket salad (v)	£12.00

GO RETRO

Classical shrimp cocktail with baby gem hearts and spiced mayonnaise	£13.00
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MAIN COURSE

Slow cooked feather beef with "hot pot vegetables" herb suet dumpling	£32.00
Seared venison with braised shin, sweet red cabbage, and roasted parsnip	£35.00
Braised Lamb rump "bourguignon" smoked potato puree, spinach and fine tip green beans	£32.00
Roast noisette of pork, chateau potato and glazed winter vegetables	£30.00
Roast chicken breast with hispi cabbage, bacon and garlic roast potato	£28.00
Grilled seabass fillet with Provencal vegetables, sweet balsamic and whipped potato	£33.00
Roast beef fillet with garden herbs, roast potato fondant, tomato, beef gravy	£42.00
Hand rolled poached potato gnocchi with wild mushrooms, parmesan cream (v)	£29.00
Pappardelle pasta with truffled leeks, fennel and soft poached egg (v)	£28.00
Roast Pollack, autumn vegetable and cockle chowder with curried spices	£28.00
Chicken 'n' sweetcorn with vegetables and roasted cherry tomatoes	£30.00

GO RETRO

Cumberland sausage and mash with crispy onions	£29.00
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DESSERT

Lemon Meringue tart, blackberry sorbet	£12.00
Apple and almond crumble with calvados ice cream	£12.00
Banana mousse, rum and raisin, candied pineapple	£12.50
Baileys crème brulee with biscotti biscuit and white chocolate	£14.00
Valhrona chocolate plate, chocolate teardrop, white chocolate mousse, cherry ice cream	£16.00
Pear and frangipane, with vanilla mascarpone, pear purée	£10.00
Passion fruit tart, passion fruit jam, chocolate ice cream	£12.00
Sticky toffee pudding with vanilla and caramel	£10.00
Dark chocolate brownie, mint choc chip ice cream	£12.50
Plum crumble with cinnamon cream	£10.00

GO RETRO

Arctic roll, autumn fruit compote	£12.00
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Selection of cheeses with fruit and biscuits	£12.00
Platter of cheese, fruits and biscuits (per table of 10) following dessert	£80.00

Coffee, tea and truffles are included in your chosen menu

***Please choose ONE set menu suitable for your entire party
We will gladly cater for any vegetarians or special diets separately
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