



CANAPES

Lemon chilli prawns with Thai chilli dipping sauce
Smoked haddock and welsh rarebit tartlets
Mini veggie toad in the hole with tomato sauce
Brioche croutes with apricot chutney and Gorgonzola cheese
Mushroom, thyme and garlic bouchees
Asparagus and lemon hollandaise croutes
Artichoke and blue cheese focaccine
Broad bean, pear and pecorino crostini
Smoked salmon filo bites with wasabi mayo
Tarragon and Dijon mustard crab bouchees
Yaxley Hall vegetable samosas with homemade plum sauce
Brie and cranberry tartlets
Quails egg and caviar croustades
Poached salmon with dill croustades
Herbed pitta crisps with chickpea hummus
Parmesan and rosemary shortbreads with feta cheese and roasted cherry tomatoes
Cherry tomato and basil galettes
Aubergine and pine nut fritters with tomato sauce
Quail eggs with roasted sesame salt
Warm goat's cheese in a poppy and sesame seed crust
Classic smoked salmon on brown bread
Smoked salmon ruggelash
Yaxley Hall Quornish pasties
Salmon rillettes on rye

Tiny scones with strawberries and cream (May - Aug)
Mini chocolate truffle cakes
Chocolate cups filled with kiwi, raspberry and lime mousse
Mini glazed lemon tart
Strawberry and pistachio nut meringue



SPRING / SUMMER

FIRST COURSE

Salad of wilted spinach with red onion, feta cheese, olives and fresh herbs with hot garlic dressing
Gratin of tiger prawns with chilli and cheese
Warm salad of goat's cheese with walnuts and honey mustard dressing
Roasted vegetable filo tart with pesto dressing
Baked brie with cranberries and fruit relish
Smoked haddock and salmon fish cakes with tartare sauce
Fresh tuna salad nicoise
Roast portobello mushrooms with thyme, spinach and taleggio
Potato and parsley soup with truffle oil
Classic prawn and avocado salad with marie rose sauce
Brochettes of plaice with asparagus, crisped garlic and Asian chilli sauce (May - June)
Roasted tomato and basil soup

SECOND COURSE

Yaxley Hall creamy fish pie with potato mash topping
Fillet of salmon finished with a horseradish crust and chive sauce
Aubergine cannelloni filled with mozzarella cheese, capers, basil and olives served with a tomato sauce
Goats cheese and red onion tart with rocket salad
Veggie sausage and mash with onion gravy
Roasted mediterranean vegetable lasagne
Baked fillet of lemon sole with green pea mash
Filo parcel of mushrooms with caramelised shallot and madeira sauce
Yaxley Hall veggie "steak" and mushroom pie with red wine gravy
Parmesan crusted salmon with fresh tomato sauce
Parsleyed cod with mustard butter sauce

THIRD COURSE

Raspberry meringue roulade with berry sauce (May - Aug)
English summer pudding with berry sauce
Limoncello and blueberry tart with marsala blueberries
Roasted rhubarb crème brulee (May - Jun)
Peach frangipane tart (Jul - Sep)
Eton Mess
Glazed lemon tart with cherry sauce
Chocolate truffle torte
Brandy snap basket with poached pear and raspberry sauce
Vanilla cream with poached golden fruits and pumpkin seed brittle toffee



AUTUMN / WINTER

FIRST COURSE

Pear and walnut salad with Roquefort dressing and croutons
Fillet of smoked haddock topped with welsh rarebit on a bed of plum tomatoes
Smoked haddock chowder
Spinach and mushroom shortbread with parmesan
Warm salad of oyster mushrooms and caramelised red onions
Crab and coriander tart
Broccoli and blue cheese soup
Beetroot, goats cheese and cranberry parcel with winter leaves
Smoked salmon and gravadlax medley with mustard dill sauce
Cod fish cakes with tartare sauce
Roasted pumpkin and sesame seed salad
Sweet potato and cumin soup

SECOND COURSE

Aubergine and leek shepherd's pie with cheddar mash topping
Spinach and feta cheese filo pie with pine nuts and a sun dried tomato sauce
Leek, Quorn and mushroom pie with chive sauce
Mushrooms in Madeira en-croute with hollandaise sauce
Baked monkfish with green curry, mango, lime and coconut
Autumn veggie sausage casserole with english mash
Salmon in puff pastry with creamy dill sauce
Salmon Trout fillet with rosemary and ginger sauce and baby spinach
Supreme of cod with a lemon, garlic and parsley crust with a lemon sauce
Casserole of plaice with shallots and wild mushrooms
Escalope of salmon with a vermouth and sorrel sauce

THIRD COURSE

Yaxley Hall bread and butter pudding
Sticky toffee pudding with caramel sauce
Marmalade sponge pudding with burnt whisky sauce
Lemon posset with toffee shards
Baked vanilla cheesecake with berry sauce
Chocolate mousse crème brulee
Egg nog trifle with mixed berry compote
Chocolate hazelnut meringue
Toffee and banana crumble
Bitter chocolate tart with coffee bean syrup
Apple tart with apple and calvados sorbet