



# South Hatch Restaurant

## CELEBRATION MENU

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### Starters

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Homemade Soup with Bread Roll

Brie Tossed in Breadcrumbs Deep Fried with Cranberry Dip (V)

Atlantic Prawn Salad covered with Marie Rose Sauce served with Granary Bread

Galia Melon with Sorbet (V)

Smooth Chicken Liver & Cognac Pate with Onion Chutney served with Melba Toast

Breaded Portobello Mushrooms stuffed with Prawns and Cream Cheese served on a Bed of Crispy Lettuce

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### Mains

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Chicken Breast cooked in a White Wine & Mushroom Sauce with Mash Potato

Roast Sirloin of Beef with Roast Potatoes

Grilled Fillet of Salmon with a Caper and Herb Crust with New Potatoes

Steak Mushroom and Guinness Suet Pudding with New Potatoes

Haddock & Spring Onion Fish Cakes served with a White Onion Sauce with New Potatoes

Pork Medallions with a Honey and Mustard Sauce with Mash Potato

Roast Breast of Chicken with Roast Potatoes

Lamb Shank Braised in a Mint and Redcurrant Sauce with Mash Potato

Roasted Vegetable Pancake covered in a Light Mornay Sauce with New Potatoes (V)

*All served with Seasonal Vegetables*

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### Desserts

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See dessert menu on separate sheet.

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### Extras

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Extra Cheese course (£5.30)

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#### **£21.50**

All Guests have the same starter, main course and dessert. Coffee and Mints included. (Pre-Ordered)

#### **£23.80**

Party Organiser chooses a maximum of 4 starters, 4 main courses and 4 desserts from the above list. Coffee and Mints included. (Pre-Ordered)

All Menus must be pre ordered and reach South Hatch 2 weeks prior to the event.

Deposit of £5.00 per head (non-refundable) is due to secure the booking.