



Sample Banqueting & Private Dining Menus

Menu One

Butternut squash and butterbean soup
With tomato crème fraiche



Breast of chicken stuffed with Italian marinated vegetables & sweet thyme jus
Served with fresh selection of seasonal vegetables and potatoes



Exotic fruit mix in a brandy snap basket
With a large topping of Champagne sorbet



Fresh coffee and Manx three legs of Mann chocolate mints

@ £34.00 per person

Menu Two

Finest homemade chicken parfait
With warm brioche and Plum and grape chutney



Tournedos of Manx fillet, with a port and shallot jus
Served with a selection of fresh seasonal vegetables and potatoes



Rich dark chocolate flan
With Chef's special tiramisu ice cream



Fresh coffee and Manx three legs of Mann chocolate mints

@£36.00 per person



Menu Three

Scottish smoked salmon

Served with rocket salad, baby capers with lemon and basil olive oil



Oven roasted corn fed chicken supreme

With a wild mushroom and Madeira sauce



Homemade lemon tarte

Topped with Champagne sorbet



Fresh coffee and Manx three legs of Mann chocolate mints

@ £35.00 per person

Menu Four

Seared bass

Salad of fennel and cucumber caper beurre blanc



Canon of Manx lamb wrapped with Parma ham and chicken mousse

Set on puy lentils and vegetables shallot and thyme Jus



Assiette of chocolate delight

A selection of perfectly presented individual chocolate desserts

Fresh coffee and Manx three legs of Mann chocolate mints

@ £40.00 per person



Menu Five

Selection of lazy Susan starters:

Parma ham
Buffalo mozzarella
Rocket and parmesan Salad
Char grilled asparagus
Roast cherry tomatoes and peppers
Smoked salmon and prawns
Balsamic and olive oil
Olives



Tournedos of Manx fillet

Served with Port and Shallot Jus

Parcels of vegetables

Carrots, baby corn, French beans and asparagus wrapped in leeks

Dauphinois and new potatoes



Assiette of Desserts

Sticky Toffee Pudding
Ice Cream
Chocolate Mousse
Lemon Tart



Cheese selection

Somerset Brie
Camembert
Manx Cheddar
Served with celery, grapes and homemade chutney



Homemade petit fours

Fresh coffee and Manx three legs of Mann chocolate mints

@ £48.00 per person



VEGETARIAN OPTIONS

The following can be made as a starter or main meal

Baked Goat's Cheese

With tomato and basil compote, mango and toasted nut salad

Spinach and wild mushroom spring roll

Roasted pepper and tomato sauce

Parmesan Risotto

With fresh summer peas, broad beans, topped with balsamic roasted asparagus

Sweet potato, mushroom and spinach strudel

Basil beurre blanc

@ £32.00 per person (to include main parties dessert choice)

Additional Courses

Soup, Sorbet and Cheese Courses can be added to your menus at an additional cost.

The Sefton Hotel is proud of all our homemade dishes; if you require further menu suggestions please contact us and our Head Chef will be happy to assist.