

Banqueting and Party Menus



A La Carte Menu Choices

Starters

£4.75

Fan of Melon
Garnished with Strawberries and
Red Berries

Vegetable Terrine
Resting on a bed of Watercress
accompanied by a Red Pepper coulis

Tropical Fruit Platter
With a Ginger and Lemon dressing

£5.75

Chicken Liver Parfait
Served with toasted Brioche and
garnished with a leaf salad a Port, Orange and
Redcurrant Sauce & Mango Chutney

Traditional Caesar Salad

Marinated Goats Cheese
Presented with a Basil and Tomato Sauce

£6.75

Thai Style Prawn Salad
with mixed Leaves

Poached Salmon Terrine
Wrapped in Smoked Salmon and served with
Watercress and Dill Cream

Soups

£4.25

Tomato & Roasted Vegetables
Finished with Cream

Woodland Mushroom
With fresh Basil and Cream

French Onion
Served with Cheese Croutons

Cream of Chicken & Sweetcorn
Finished with Cream

Leek and Potato
Garnished with fresh Parsley

Minestrone
Topped with grated Parmesan

Mushroom & Madeira Consomme

Broccoli & Stilton

A La Carte Menu Choices

Intermediate Course's

£3.75

Lemon Sorbet
Orange Sorbet
Mango Sorbet
Champagne Sorbet

£6.75

Fillet of Lemon Sole
Dressed in a White Wine Sauce

Plaice Stuffed with Salmon, Prawn and Herb
Mousse with a Seafood Sauce

Fillet of Salmon
With Green Pesto Sauce

Natural Haddock with a New Zealand
Green Lip Mussel
Served with Parsley Sauce

Fillet of Plaice
Stuffed with a filling of Prawns
Served with a Seafood Sauce

Main Courses

£11.95

Supreme of Chicken
Served with Port wine and Wild Mushroom
sauce

Roasted Loin of Pork
Accompanied by an Apple and Cider Sauce

£12.95

Roasted Guinea Fowl
Topped with a Honey and Thyme Sauce

Fillet of Scottish Salmon
Served with a Creamy Seafood & Chive Sauce

Roasted Sirloin of Beef
With a Green Peppercorn Sauce

Traditional Roast Saddle of Lamb
Served with a Rosemary Sauce

£14.25

Pan Fried Escalope of Veal
Complimented by a Madeira sauce

Breast of Duck
With a Redcurrant, Port and Orange Sauce

Fillet of Lemon Sole
Dressed in a White Wine and Dill Cream Sauce

Fillet of Beef Wellington
Served with a Madeira Sauce

Roasted Rack of Lamb
Topped with a Herb Crust

A La Carte Menu Choices

Vegetarian

£11.95

Vegetable and Nut Roast
Served with a Herb Cream Sauce

Baked Aubergine , Italian Style
Roast Vegetables, with a Sauce of
sweet Red Peppers

Filo Pastry Parcel
Filled with Oyster Mushrooms,
sweet Pepper and Goats Cheese
served on a Tomato Coulis

Broccoli & Cheese Parcels
Enhanced with a Pesto Sauce

Goats Cheese Tart
With Sweet Red Pepper Compote

Mushroom Ravioli
With a Cream sauce

Mediterranean Vegetables on a Puff
Pastry Pillow

A La Carte Menu Choices

Desserts, Cheese and Coffee

£4.95

Profiteroles

Served with a Chocolate Sauce

Exotic Fruit Salad

Served with fresh Cream

Lemon Cheesecake

Served with Raspberry coulis

A light Chocolate Mousse

Served with a Coffee Cream

Mixed Fruit Delice

Served with fresh Cream

Caramelised Apple Tart

Complimented by Crème Anglaise

Vanilla Crème Brulee

Pear Flan

Garnished with roasted Almonds and topped
with a Caramel Sauce

£5.95

Selection of English and Continental Cheeses

£2.95

Coffee and Chocolate Mints

Carved Buffet Menus

Menu A

£22.95

Fan of Melon
Garnished with Strawberries and
Red Berries

Or

Vegetable Terrine
On a bed of Watercress with a Red
Pepper Coulis

Dressed Poached Salmon

Carved Honey Baked Ham

Roasted Turkey

Salads of Tomato and Basil,
Cucumber and Mint, Savoury Rice
with Peppers, Mixed Leaves and Hot
Seasonal Potatoes

A Selection of Desserts

Coffee and Mints

Menu B

£25.95

Chicken Liver Parfait
Served with toasted Brioche and
garnished with a Leaf Salad and a
Port, Orange and Redcurrant Sauce

Or

Thai Style Prawn Salad
With mixed Leaves

Dressed Poached Salmon

Carved Honey Baked Ham

Roasted Turkey

Roasted Sirloin of Beef

Salads of Tomato and Basil,
Cucumber and Mint, Potato and
Chive, Waldorf, Savoury Rice with
Peppers, mixed Leaves, seasonal
Hot Potatoes

A Selection of Desserts

Coffee and Mints

Party and Finger Food

Finger Buffet's

8 Items £10.95

10 Items £11.95

Assorted Sandwiches
Cocktail Sausage Rolls
Barbeque Chicken Drumsticks
Crudites with a Guacamole Dip
Vegetable Samosa
Onion Bhaji
Chicken Satay Skewer
Mini Spring Rolls
Deep Fried Scampi
Wedges of Vegetarian Quiche
Spinach and Feta Cheese Goujons
Pizza Slices
Thai Spicy Pork Balls
Vol au Vents with Mixed Fillings
Deep Fried Breaded Mushrooms with Garlic Mayonnaise
Filo Pastry wrapped Tiger Prawns with Plum Sauce

Canapes

4 Items £7.95

6 Items £8.95

Smoked Salmon and Cream Cheese
Chicken Parfait on Garlic Toast
Parma Ham with Melon
Savoury Puff Pastry
Sesame Prawn Toast
Baked New Potatoes with Sour Creamed Caviar



From the M3/27 Bournemouth is approached on the A338, which leads onto the Wessex Way. Follow the signs to the East Cliff, carry on over 2 roundabouts onto Gervis Road and The Hotel Royale is located on your right hand side.



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