

Function Selector Menu

Please Choose One Starter, One Main and One Dessert. If Requiring more Choices, then the Menu you would like, can be re-priced at your request.

Starters

Freshly made Soup of the Day	£5.25
Locally Smoked Salmon	£6.25
with an Orange, Beetroot and Baby Leaf Salad	
Sun Blushed Tomato and Basil Tart Tatin.....	£5.50
with Buffalo Mozzarella, Dressed Leaves and an Aged Balsamic Dressing	
Pressed Ham, Leek and Herb Terrine	£6.50
with St. Giles Piccalilli and Letheringsett Spelt Toast	
Chicken Liver Parfait.....	£6.00
with a Red Onion Marmalade and Granary Toast	
Herb and Horseradish Cured Beef Fillet Carpaccio	£7.50
with a Beetroot and Watercress Salad	
An Assiette of Smoked Fish.....	£7.50
with a Lightly Pickled Cucumber and Sesame Salad, Lemon and Thyme Bread and a Lemon Oil Dressing	
Warm Smoked Mackerel Fillet.....	£6.00
with a New Potato and Apple Salad and a Horseradish Crème Fraiche Dressing	
Home Tea Smoked Chicken and Duck Salad.....	£7.00
with Toasted Pine Nuts, Cherry Tomato Compote and Dressed Leaves	
Seared King Scallops.....	£7.50
with Orange Hollandaise and a Chicory and Endive Salad	
Griddled Asparagus Spears.....	£6.50
with Free Range Poached Egg and Parmesan Shavings (when in Season)	

Main Courses

Steamed Fillet of Smoked Haddock.....	£13.50
with Crushed New Potatoes, Sautéed Spinach Leaves and a Wholegrain Mustard Crème Fraiche Sauce	
Pan Fried Salmon Supreme	£13.50
with a Smoked Salmon and Spinach Risotto	
Pan Fried Seabass Fillet	£15.00
with Sautéed Seasonal Greens, Garlic King Prawns and a Lemon Butter Sauce	
Pan Seared Halibut Fillet.....	£17.00
with a Queen Scallop, Mussel, Tomato and Chorizo Ragout	

Roasted Cod Fillet.....	£15.00
with Rosti Potato, Wilted Spinach and a Cockle and Horseradish Vinaigrette	
Corn Fed Chicken Breast	£13.00
stuffed with Ricotta and Lemon on a Thyme Risotto	
Pan Fried Chicken Breast.....	£13.50
with Confit Leg and Fondant Potato with a baby Onion, Pea, Pancetta and Baby Gem Broth	
Braised Shin of Beef	£13.50
with Red Wine, Caramelised Baby Onions, Apricot Dumpling and Root Vegetables	
Basil Crusted Rack of English Lamb.....	£21.00
with Confit Carrot, Parmentier Potatoes, Blackberry Compote and a Red Wine Jus	
Rump of English Lamb	£16.00
with All Butter Potato Puree and a Spring Cabbage, Leek, Tarragon and Smoked Bacon Cassoulet	
Pan Fried Fillet of Beef.....	£22.00
with Rosti Potato, Roasted Button Onions, Sautéed Wild Mushroom and a Scotch Whisky Jus	
Free Range Pork Fillet stuffed with Prunes and Rosemary. £16.00	
wrapped in Smoked Streaky Bacon, with Baby Root Vegetables, Fondant Potato and a Marsala Cream Sauce	
Pan Fried Pressed Belly of Pork.....	£15.00
with Sautéed Savoy Cabbage, Caramelised Balsamic Onions and Lyonnaise Potatoes	

Main Course

Choice of Roast Meats with all Traditional Accompaniments

Roast Beef.....	£15.00
Roast Loin of Pork	£14.00
Roast Leg of Lamb	£14.00
Roast Turkey.....	£14.00

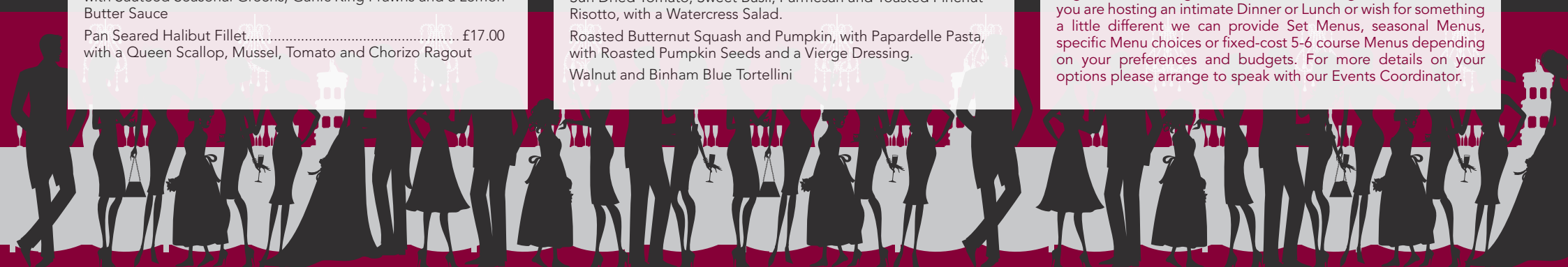
Vegetarian Options Available within the Price of your Main Course

Warm Goats Cheese, with a Pickled Walnut and Pear Salad
Wild Mushroom, Feta and Spinach Strudel, with Tomato and Chive Dressing
Goats' Cheese and Caramelised Red Onion Tart
Brie, Courgette and Sun Dried Tomato Lasagne
Sun Dried Tomato, Sweet Basil, Parmesan and Toasted Pinenut Risotto, with a Watercress Salad.
Roasted Butternut Squash and Pumpkin, with Papardelle Pasta, with Roasted Pumpkin Seeds and a Vierge Dressing.
Walnut and Binham Blue Tortellini

Desserts

Chilled Passion Fruit Rice Pudding	£6.00
with a Mango Sorbet	
White Chocolate and Raspberry Baked Cheesecake.....	£6.50
with a Tuille Biscuit	
Trio of Desserts	£7.50
Crème Brulee, Glazed Lemon Tartlet and a Dark Chocolate Cup filled with Milk Chocolate Mousse	
Caramelised Apple Tart Tatin	£5.50
with Caramel Ice Cream	
Warm Chocolate Brownie	£5.50
with Caramel Sauce and Vanilla Ice Cream	
Strawberry, Drambuie and Mascarpone Tiramisu.....	£6.50
Strawberry Shortbread	£6.50
with Mint infused Crème Chantilly and Freeze Dried Strawberry Dusting	
Chocolate Pot	£5.00
with Cointreau Cream and Candied Kumquats	
Glazed Lemon Tart	£5.50
with Clotted Cream and Raspberries	
Sticky Toffee Pudding.....	£6.00
with Vanilla Pod Ice Cream	
Lemon Syllabub	£5.00
with a Homemade Biscuit	
Vanilla Panna Cotta.....	£5.50
with Boozy Berries	
White Chocolate and Vanilla Crème Brulée.....	£5.50
with Homemade Shortbread	
Freshly Brewed Tea or Coffee.....	£1.50 per Person
Freshly Brewed Tea or Coffee with Mints	£2.00 per Person
Freshly Brewed Tea or Coffee with Petit Fours ..	£2.50 per Person
An Amuse Bouche	£2.00 per Person
Home made Sorbet	£2.50 per Person
as Intermediate or as a Pre Dessert	
Cheese Course	£3.95 per Person
Cheeseboard per Table	£4.95 per Person

PLEASE NOTE: The above Menus are designed and suitable for larger Private Dining Functions and Wedding Parties, however, if you are hosting an intimate Dinner or Lunch or wish for something a little different we can provide Set Menus, seasonal Menus, specific Menu choices or fixed-cost 5-6 course Menus depending on your preferences and budgets. For more details on your options please arrange to speak with our Events Coordinator.



Fork Buffet Menus

Fork Buffet A £22.50 Per Guest

Hot Carved Sirloin of Beef
Smoked Salmon and Prawns
Sliced Honey and Mustard Roasted Ham
Vegetarian Tart
Buttered New Potatoes
Fresh Home made Bread
Cous Cous
Coleslaw
Baby Leaf Salad
Pasta with Pesto
Tomato, Red Onion and Basil Salad

White Chocolate and Raspberry Baked Cheesecake

Fork Buffet B £26.50 Per Guest

Hot Carved Sirloin of Beef
Sliced Honey and Mustard Roasted Ham
Smoked Salmon and Prawn Platter
Vegetarian Tarts:
Goats Cheese and Red Onion
Leek and Wild Mushroom

Onion and Mushroom Bhajis
Red Thai Chicken and Coconut Cream Curry with Wild Rice

Freshly Home Baked Bread
Buttered New Potatoes
Cous Cous
Coleslaw
Baby Leaf Salad
Pasta with Pesto
Tomato, Red Onion and Basil Salad

White Chocolate and Raspberry Baked Cheesecake
Glazed Lemon Tart



Drinks Packages

St Giles House with its extensive wine list can cater for individual requirements. Below are some examples of what we could offer you as packages to include drinks on arrival or after your Civil Ceremony, Wine with your Wedding Breakfast and Champagne for toasting. These are only suggestions and we would be pleased to tailor these to your exact requirements.

Package A

'Pimms' and Lemonade Reception
2 Glasses per person of House Red or White Wine
Prosecco Toast

£16.95 per person

Package B

Prosecco Reception
2 Glasses per person of House Red or White Wine
Prosecco Toast

£17.95 per person

Package C

Champagne Reception
2 Glasses per person of House Red or White Wine
Champagne Toast

£20.50 per person

Package D

Kir Royale Reception
2 Glasses per person of House Red or White Wine
Champagne Toast
Brandy or Port after Dinner

£23.95 per person

Package E

Champagne Cocktail Reception
2 Glasses per person of House Red or White Wine
Champagne Toast
1 Glass of Dessert Wine per person
Brandy or Port after Dinner

£26.95 per person

Mineral water and soft drinks are available on request.

Corkage will be charged at £10.00 per bottle for Wine and £15.00 per bottle for Champagne.



Evening Food Options

Finger Buffet Menu B £11.95 Per Guest

Selection of Sandwiches
Sausage Rolls
Satay Chicken Skewers
Savoury Tartlets
Courgette, Lemon and Mint Fritters with a Pea Guacamole
Onion and Mushroom Bhajis with Curried Crème Fraiche
Lightly Spiced Strips of Tempura Salmon

Hot Bacon Rolls or Sausage Baguettes £6.25 per Guest

served with Chips, Ketchup, Mayonnaise & Vinegar

Tempura Fish Goujons & Chips £9.95 per Guest

served with Minty Mushy Peas & Tartare Sauce

Savoury Platter A £9.95 per guest

Selection of Local Cheeses
Chicken Liver Pate
Homemade Breads & Crackers
Fruit Chutney
Celery & Grapes
Marinated Olives
Breadsticks with Dips

Savoury Platter B £12.95 per guest

As Above with Additional:
Cured Salt Beef
Parma Ham
Honey Roast Ham
Hot Teriyaki Skewers



Canapé Selector Menu

King Prawns wrapped in Filo Pastry with a Sweet Dipping Sauce

Smoked Salmon and Herb Cream Cheese on Rye Bread

Mini Goats Cheese and Red Onion Tartlets

Chicken, Ginger and Spring Onion Balls with a Lime Mayonnaise

Mini Feta, Parma Ham and Black Olive Kebabs

Carpaccio of Beef on a Parmesan Crisp

Smoked Trout with Lime and Candied Chilli

Sesame Mushroom Toasts

Duck Spring Rolls with Hoi Sin Dipping Sauce

Creamed Leek Tartlets with Cashel Blue

Sweet Potato Pancakes with a Mango, Lime and Chilli Salsa

Pork, Honey and Sesame Lollipops

Smoked Chicken, Wholegrain Mustard Rillettes with Mustard Cress

Ham, Quail Egg and Chips

(Choice of Three Canapés: £5.00 per person)

(Choice of Five Canapés: £7.50 per person)

Dessert Canapé Menu

Lemon Meringue Pie

Rich Chocolate Brownie with Clotted Cream Quenelle

Vanilla Cheesecake with Raspberry

Champagne Syllabub

Fresh Fruit Pavlova

(Choice of Three Canapés: £6.00 per person)

(Choice of Five Canapés: £9.00 per person)

