

## Menus for The Railway 2008

### Sunday 27<sup>th</sup> April - Luncheon

Classic Prawn Cocktail with Marie Rose Sauce

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Traditional Roast Beef with Homemade Yorkshire  
Pudding & Gravy

Roast Potatoes & Seasonal Vegetables

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Homemade Lemon Meringue Pie with Raspberry  
Coulis

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Coffee/Tea

### Saturday 10<sup>th</sup> May - Murder Mystery

Slices of Beef Tomato & Mozzarella topped with fresh  
Basil & a Balsamic Dressing

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Beef Olives (Steak rolled with herby Pate) served with  
a Red Wine Gravy

Sauté Potatoes & Seasonal Vegetables

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Homemade Tiramisu Tower

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Coffee/Tea

Saturday 7<sup>th</sup> June - Murder Mystery

Coronation Chicken Salad

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Seared Fillet of Salmon with a Potato & Leek Rosti  
With Seasonal Vegetables

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Homemade Vanilla Panna Cotta with Balsamic  
Berries

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Coffee/Tea

Sunday 6<sup>th</sup> July - Luncheon

Smoked Salmon Salad with Lemon & Dill Dressing &  
Side Salad

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Roasted Loin of Pork with a Creamy Madeira &  
Mushroom Sauce

Minted New Potatoes & Seasonal Vegetables

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Homemade Summer Pudding with Mascarpone Cheese  
& Fruit Coulis

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Coffee/Tea

Saturday 12<sup>th</sup> July - Murder Mystery

Large Field Mushroom topped with Salsa & Goats  
Cheese

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Chicken Supreme Served with a Wild Mushroom  
Sauce

Herby Roasted Potato Pieces & Seasonal Vegetables

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Homemade Rhubarb Cheesecake with a Blueberry  
coulis

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Coffee/Tea

Saturday 13<sup>th</sup> September - Murder Mystery

Warm Roasted Pepper & Mushroom tart with Cherry  
Tomato Salad

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Roasted Fillet of Duck Served with a Sweet  
Redcurrant Sauce

Herby roasted Potato Pieces & Seasonal Vegetables

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Homemade Sticky Toffee Pudding with a Toffee Sauce

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Coffee/Tea

Sunday 21<sup>st</sup> September - Luncheon

King Prawn Skewers Marinated in Lemon Grass on a  
bed of Lambs Lettuce

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Roast Beef & Homemade Yorkshire Puddings with  
Gravy

Roast Potatoes & Seasonal Vegetables

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Homemade Raspberry Crème Brulee

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Coffee/Tea

Sunday 19<sup>th</sup> October - Luncheon

Smoked Mackerel Crown served on a bed of Cucumber  
with Horseradish Mayonnaise

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Roasted Chicken Breast wrapped in Bacon served with  
Gravy

Roast Potatoes & Seasonal Vegetables

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Homemade Lemon Syllabub served on a Oaty Biscuit  
Base

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Coffee/Tea

Ghost Menu for all Events

**Melon with Raspberry Coulis**

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**Roast Chicken Breast with Gravy**

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**Fresh Fruit Salad with Cream**

**Vegetarian Options**

**Butternut Squash & Cashew Nut Roast with  
Redcurrant Sauce**

**Caramlised Red Onion & Goats Cheese Filo Tart  
Mushroom, Spinach & Blue Cheese Parcel**