Menu 5

Prawn & Crab Cocktail
Succulent Seafood Served on a Chiffonade of Mixed Lettuce with Rose Marie Sauce, Brown Bread & Butter

Roast Sirloin of Beef
Garnished with Yorkshire Pudding

Irish Cream Truffle Torte
Brownie Base layered with Irish Liqueur and Chocolate Truffle Mousse

Coffee & Mints

£33.50

Menu 6

Cream of Vegetable Soup
Served with Roll and Butter

Fillet of Sole Helene
Poached Fillet of Sole Served on a Bed of Noodles Coated with Mornay Sauce & Glazed

Summer Pudding with Cassis
Soft Summer Fruits encased in Layers of Bread Served with Cream & Fruit Coulis

Coffee & Mints

£31.25

Banqueting Menus
2012

Sutton Coldfield Town Hall • Centenary 1906-2006 •

Menu 1

Broccoli & Stilton Soup
A Traditional Soup served with
Roll and Butter

Chicken Portuagaise
A Breast of Chicken Poached in a
Tomato & Basil Sauce

White Chocolate Torte
White Chocolate Torte served in a Pool of
Dark Chocolate Sauce

£29.25

Menu 2

Melon Cocktail
Trio of Melon & Kiwi

Chicken Supreme Vesey
A Roasted Breast of Chicken wrapped in Bacon
Served with a Brandy & Mushroom Sauce

Tiramisu
Layers of Vanilla Sponge, Mascarpone Cream,
Brazilian Coffee & Marsala Wine

£29.25

Menu 3

Minestrone Soup
Classic Italian style Soup served with
Roll and Butter

Traditional Roast Turkey
Served with Chipolata Sausage wrapped in Bacon
& Stuffing

Chocolate Profiteroles
Choux Pastry Buns Filled with Cream served with White
And Dark Chocolate Sauce

£29.25

Menu 4

Ardennes Pâté
Served with Salad Garnish and Granary Bread

Roast Leg of Lamb
Leg of Lamb Flavoured with Rosemary Garnished with
Baby Yorkshire Filled with Red Current Jelly

Fruit Salad
Exotic Mix of Fresh Fruits served with Cream

£31.25