

Private Functions at Lord Lee Morton's

CATERING FOR UP TO 30 PEOPLE MINIMUM 20.
CANAPÉS AND THREE COURSES START FROM £22.50.
BRING YOUR OWN CHAMPAGNE, WINE, BEERS AND
LIQUEURS.
ALL GLASSES PROVIDED NO CORKAGE.

£22.50 SAMPLE MENU

- Pre choose from a selection of canapés.
- **Starters**
- Selection of soups, Carrot and Coriander, Courgette and dolecetto, Leek and Potato, pea and ham , any many more.
- **Selection of salads**
- Tomato and Mozzarella with fresh basil and pesto, Greek salad with olives, feta cheese
- Garlic mushrooms served with toasted French bread, chicken liver pate salad with chutney and rustic breads.



- **Main Courses**
- Thatched dill chicken with a herb, cheese and bread crumb topping, cooked in wine served with a cream & dill sauce.
- Roast loin of pork with a honey & mustard sauce.
- Italian chicken topped with hard Italian cheese, bread crumbs and oregano, cooked in tomatoes & basil.
- Grilled whole river trout served with fresh lemon.
- **Desserts**
- Oven cooked lemon chesecake, Profiteroles & chocolate sauce, lemon meringue pie, Austrian chocolate torte, Tropical fresh fruit salad, Homemade apple pie, Bread & Butter pudding,
- Apple & sultana crumble.

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£27.50 SAMPLE MENU

- ▣ Pre choose from a selection of canapés.
- ▣ **Starters**
- ▣ Smoked salmon platter with oat cakes
- ▣ Garlic king prawns
- ▣ Duck liver pate & fig jam
- ▣ Stuffed Cannelloni with ricotta cheese & spinach
- ▣ Stuffed field mushrooms with blue stilton wrapped in Wiltshire back bacon baked in the oven & served with salad.



- ▣ **Main Courses**
- ▣ Shank of lamb cooked in red wine & thyme.
- ▣ Monk fish & chorizo skewers with garlic and lime
- ▣ Pork fillet wrapped in black olive tapenade & Parma ham & short crust pastry baked & served with a red wine sauce.
- ▣ **Desserts**
- ▣ Oven cooked lemon cheesecake
- ▣ Profiteroles & chocolate sauce
- ▣ lemon meringue pie
- ▣ Austrian chocolate torte
- ▣ Tropical fresh fruit salad
- ▣ Homemade apple pie
- ▣ Bread & Butter pudding
- ▣ Apple & sultana crumble
- ▣ Panna cotta & berries
- ▣ Crème brulee

Lord Lee Morton

- Menu (3)
- Hot buffet
- Selection of hot dishes: choose any 2
- Beef in ale
- Beef bourguignon
- Pork goulash
- Chicken a la king
- Chilli con carne
- Selection of curries
- Homemade lasagne
- Roast loin of pork or chicken in a honey and mustard sauce

- All served with rice, mixed salad French bread stick and butter
- £8.50 per person, minimum 20 people
- To include delivery , full set up, full service, cleaning washing up , bin bags , tea towels and staff.

Lord Lee Morton

- Menu (2)
- Full cold buffet
- Poached sides of Scottish salmon
- York ham of the bone
- Coronation chicken
- Breast of chicken sliced and coated with a mango chutney and light curried sauce, with celery , sultanas and onions
- vegetables
- Mixed French leaves and herbs with vine cherry tomatoes and cucumber, feta cheese in an olive and herb oil.
- Pasta and pulse salad with fresh parsley and fennel seeds dressed with olive oil, fresh lemon and lime juice, cracked black pepper and sea salt.
- Coleslaw and sultanas
- Hot buttered potatoes with butter and fresh parsley.
- £12.95 per person minimum 20 people
- To include delivery, set up. Full service, cleaning, washing up, bin bags tea towels and all staff.