

Sample Luncheon Function Menu 2017

Chef's Freshly Made Soup of the Day served with Roll & Butter

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Pan Fried Mushrooms in Stilton, Wine and Cream Sauce, served with
French Bread Toasts

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Prawn and Baby Gem Salad with Cognac Laced Marie-Rose Sauce, served with Multi
Grain Fingers

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Chicken Liver Parfait served with Plum and Apple Chutney and French Bread Toasts

Maple Basted Loin of Pork with Sage and Onion Stuffing, Pan Jus and Apple Sauce,
served with Buttered Vegetables, Roast and Baby Seamed Potatoes

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Chef's Braised Beef in a Rich Red Wine Gravy, served with Chive Mash and
Buttered Vegetables

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Oven Baked Salmon Fillet with a Whiskey and Orange Sauce, served with Buttered
Vegetables, Roast and Baby Steamed Potatoes

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Chef's Roasted Vegetable Penne Toasted with Brie

A Selection of Desserts

Coffee and Mints

2 Courses £15.00, 3 Courses £18.00

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