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**SILVER TREE**  
C A T E R I N G

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Dining Menu

# Bistro Menu

## Snacks

Rosemary Focaccia & Salted Butter - £4.00  
Homemade Cornbread & Maple Butter - £4.00  
Warm Cheese Beignets - £4.00  
Buttermilk Fried Chicken & Ranch Dip - £4.50  
Moroccan Spiced Lamb Parcel - £4.50

## Starters

Classic French Onion Soup.  
Chicken Liver Parfait, Pear Chutney & Hazelnuts.  
Crispy Lamb Fritter, Cumin, Carrots & Yogurt.  
Creamy Garlic Mushrooms, Toasted Ciabatta & Rocket. (V)  
Home Cured Salmon, Grapefruit & Watercress.

## Mains

Braised Shin of Beef Bourguignon, Mash & Roasted Carrots.  
Roast Chicken Breast, Fondant Potato & Wild Mushroom Sauce.  
Slow Cooked Pork Belly, Sweetcorn, Chorizo & Broccoli.  
Pan Fried Salmon, Crushed New Potatoes & Sauce Vierge.  
Gnocchi, Butternut Squash, Wild Mushrooms & Sage. (V)

## Steaks

8oz Rump - £2.50 supplement  
10oz Sirloin - £5.00 supplement  
8oz Fillet - £7.50 supplement

All Steaks are served with Garlic & Herb Butter, Chunky Chips, Roasted Tomato & Mushroom.

## “Family Style” Pies

Fish Pie - Smoked Haddock, Salmon and King Prawn.  
Chicken, & Leek Pie.  
Steak & Mushroom Pie.

All Pies are served with a choice of two sides.

## “Family Style” Roasts

Slow Roasted Beef & Yorkshire Pudding.  
Roast Chicken, Sage & Onion Stuffing.  
Stuffed Pork Belly, Apple Sauce.  
Shoulder of Lamb with Garlic & Rosemary.

All Roasts are served with Roast Potatoes, Cauliflower Cheese & Season Vegetables.

## Sides

Roasted Root Vegetables  
Cauliflower Cheese  
Mashed Potato  
Chunky Chips  
Buttered Cabbage, Leeks & Peas

£4.00 supplement

## Desserts

Sticky Toffee Pudding, Toffee Sauce.  
Chocolate Pot, Honeycomb & Caramel Sauce.  
Creme Brûlée, Shortbread Biscuit.  
Chocolate Tart, Raspberry Compote.  
Apple Tart Tatin, Vanilla Ice Cream

Cheese & Biscuits - Available as an extra course at £9.00 per person.

3 Courses - £42.00 Per Person

Minimum numbers of 16 people. We ask for the whole party to dine off the same starter main and dessert unless they are vegetarian or have allergies/intolerances.

Waiting staff charged at £12.00 an hour – minimum 5 hours. 2 members required for 20 people and over.

# Taste of France Menu.

A 6-course menu inspired by classic French cuisine  
with an optional classic French drinks menu to match.

Canapes

*Château de Laubade Armagnac Blanche, Tonic & Mint*

French Onion Soup  
Served with Gruyere Cheese Crouton.

*Léon Beyer 'Réserve Personnelle' Pinot Gris, Alsace*

Scallop vol au Vent  
Pan Fried Scallop served with a Crispy Puff Pastry Case

*Mâcon-Fuissé Vieilles Vignes, Christophe Cordier*

Tournedos Rossini  
28 Day Matured Beef Fillet Steak, served on a Brioche Crouton, Chicken Liver Parfait, Truffle & Madeira  
Sauce.

*Gerard Bertrand Cigalus Rouge*

Profiterole  
Served with Chocolate Sauce & Vanilla Ice Cream.

*Bouvet Ladubay Rosé Excellence Demi-Sec,*

Fourme d'Ambert  
A Soft French Blue Cheese served with Red Wine Poached Pear & Cranberry & Sunflower Seed Bread.

*Francois Voyer Pineau Des Charentes Rose*

6 Course Set Menu - £70.00 Per Person.

*6 Course Drinks Menu £45.00 Per Person.*

*If you would like our drinks expert to come and talk about each individual pairing, there is a one-off fee of  
£100.00*

Minimum numbers of 16 people.

A Vegetarian menu will be created to reflect the above menu on request.

Waiting staff charged at £12.00 an hour – 2 Members of staff are required for our tasting menu for minimum