



Afternoon Tea

Mixed fruit scones

Selection of fruit jams

Sandwiches

Cream cake

or

Tea and Coffee

or

£12.95 per person



Finger Buffet Menu

Freshly made sausage rolls
Golden fried chicken goujons
Ham cornets filled with cream cheese and chives
Chicken drumsticks
Assorted vol au vents
Cheese and pineapple hedgehog
Chicken and mushroom kebabs
Ementhal cheese croquettes
Melon and strawberry kebabs
Goujons of plaice with remoulade dip
Chipolata sausages with feta cheese
Golden fried mushrooms with garlic dip
Potato Wedges



Minimum 6 items at £13.50 per person
8 items at £14.50 per person
10 items at £15.50 per person
12 items at £16.50 per person
13 items at £17.50 per person



Hot Fork Buffet

Hot Dishes

Mexican Chilli with rice
Traditional Italian lasagne
Seafood paella
Chicken a la King
Beef curry with rice and chutney



Salads

Tomato and cucumber
Coleslaw
Potato salad
Chef's pasta salad
Rice and herb
Tuna and onion
Mixed leaves
Garlic bread



£12.95 per person

**Includes 1 item from the hot dishes and any 4 items
from the salads**

£15.95 per person

**Includes any 2 items from the hot dishes and any 4 items
from the salads**



Palace Banqueting Menus

Soups and Starters

Roasted Red Pepper and Jerusalem Artichoke Soup <i>Served with a crusty bread roll</i>	£5.75
Cream of Tomato and Basil Soup <i>Finished with a hint of garlic</i>	£5.50
Tomato and Celeriac Soup <i>Served with a crusty bread roll</i>	£5.50
French Onion Soup <i>Topped with Parmesan croutons</i>	£6.00
Honey Roasted Parsnip Soup <i>Served with herb croutons</i>	£5.50
Butternut Squash and Apple Soup <i>Served with nutmeg croutons</i>	£5.75
Manx Broth <i>Served with a crusty bread roll</i>	£5.75
Cullen Skink Soup <i>Smoked haddock, potatoes and onions, finished with double cream</i>	£6.25
Melon and Parma Ham Plate <i>Drizzled with basil oil</i>	£6.25
Fig and Parma Ham Salad <i>Topped with buffalo mozzarella and a pesto dressing</i>	£6.50
Red Pepper Mozzarella and Basil Bruschetta <i>Served with fresh watercress and red onion salad</i>	£5.50
Baked Goats Cheese and Red Onion Tart <i>Accompanied with plum and juniper berry chutney</i>	£6.25
Chicken Liver Pate	£6.25



Served with a plum relish and warm bread roll

Chicken and Red Pepper Roulade

Garnished with a tomato and basil chutney

£6.95

Smoked Trout

Served with horseradish cream topped with fresh chives, dusted with crisp dried chillies

£5.95

Traditional Prawn Salad

Served with iceberg lettuce, tomato and cucumber garnished with lemon

£6.95

Salmon and Crab Terrine

Resting on a bed of crisp cos lettuce, topped with a piquant mayo

£7.95



Main Courses

Corn-fed Chicken Supreme

Accompanied by roasted shallots and garlic, served with sautéed leeks, button carrots and green beans, garnished with chateaux potatoes £16.00

Pan-fried Chicken Supreme

Resting on a bed of asparagus and baby corn, complemented with sautéed potatoes and a cream sage sauce £16.00

Stuffed Corn-fed Chicken with spinach and sundried tomatoes

Served with duchess potatoes, seasonal vegetables and finished with a Provencal sauce £16.95

Loin of Pork Chop

Resting on an apricot stuffing, topped with sautéed sweet potatoes, garnished with green beans wrapped in bacon, surrounded with a sage cream sauce £18.50

Slow Roasted Manx Beef with Red Wine

Resting on creamed potatoes, topped with sautéed onions and a rich jus £19.50

Roast Sirloin of Manx Beef

Laid on a bed of seasonal vegetables, served with roast potatoes, Yorkshire pudding and a red wine jus £20.95

Medallions of Manx Beef Fillet

Resting on a rosti potato served with julienned carrots and asparagus, finished with a rich red wine jus £26.50

Braised Lamb Shank

Resting on a bed of creamed potatoes, served with roasted vegetables £20.50

Roast Leg of Lamb

Resting on a bed of leek and mushroom risotto, served with carrots and green beans wrapped in bacon, finished with a rosemary jus £20.95

Breast of Duck

Carved onto a bed of wild rice, served with a honey mustard sauce and complemented with seasonal vegetables £22.50

Oven Baked Fillet of Cod

Set on a bed of green beans and broccoli, served with a basil cream sauce and fondant potatoes £17.50



Bakes Fresh Salmon

Served with a white wine, muscat grape and cream sauce and accompanied by asparagus and balion carrots £16.95

Desserts

Summer Pudding

Topped with Chantilly cream and garnished with garden mint £5.75

Crème Caramel

Finished with fresh raspberries and chocolate sticks £5.75

Eton Mess Meringue and Strawberries

Bound with a cream and fruit puree £6.00

Steamed Jam Pudding

Served with crème Anglaise £6.00

Strawberry Pavlova

Plated with a rich fruit puree and double cream £6.00

Strawberry Romanoff

Served in a tuille basket, garnished with Chantilly cream and mint £6.00

Sticky Toffee Pudding

With a butterscotch sauce £6.00

Apple Crumble

Served with custard £5.75

Rich Dark Chocolate Torte

Served with Chantilly cream and mint Anglaise £6.25



Vegetarian Delights Starters

Evantaille of melon with woodland fruits
Hot or cold vichyssoise soup
Bruschetta and buffalo mozzarella
Cheese and broccoli croquette with sweet chilli sauce
Stuffed beef tomato with cream cheese and peppers
Evantaille of avocado pear with walnuts and honey dressing



Vegetarian Delights Main Courses

Asparagus and cream cheese strudel
Butternut squash with Cajun vegetables
Penne pasta with wild mushrooms and truffle cream
Pineapple Polynésienne (half a pineapple with vegetable and fruit
coconut cream and curry spices)
Garlic mushrooms with ciabatta and roasted vine tomatoes
Goats cheese and spinach tart with glazed hollandaise