

# *Dinner Celebration Sample Menu*

For 30 guests or less  
2 courses - £28 per person  
3 courses - £33 per person

## Starters

Homemade Soup (V)  
Pate with warm bread, rocket salad and chutney  
Creamy garlic mushrooms with warm bread (V)  
Prawn cocktail with marie sauce and warm bread

## Mains

Chicken in garlic and tomato sauce  
Salmon with white wine sauce and mushrooms  
Lamb shanks in red wine sauce  
Penne pasta with mushrooms and pesto sauce (V)  
Vegetarian lasagne with peas and salad (V)

## Desserts

Apple crumble  
Sticky toffee pudding  
Cheesecake  
Selection of cheese and biscuits  
2 Scoops of Ice Cream or Sorbet

(V) Suitable for vegetarians

Gluten free, vegan, dairy free options available on request

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SAMPLE MENU

DINNER CELEBRATION SET MENU

£35 per person

For 30-90 guests

*S t a r t e r*

Pate with warm bread, rocket salad and chutney

or

Creamy garlic mushrooms with warm bread (V)

*M a i n*

Salmon with white wine sauce and mushrooms

Seasonal Vegetables and Baked Potatoes

or

Vegetable lasagne with peas & salad (V)

*D e s s e r t*

Apple Crumble

or

Cheesecake

(V) Suitable for vegetarian

Gluten free, vegan, dairy free options available on request



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