

La Vilette Hotel

These menus are suggestions only; Please do not hesitate to discuss any alternatives you may require. The menu is priced at £18.00 per head.

ENTRÉE:

Minestrone Soup
Traditional Prawn Cocktail
Cream of Tomato & Chive Soup
Egg Mayonnaise
Cream of Celery Soup
Orange & Melon Cocktail
Cream of Mushroom Soup
Chef's Homemade Pate
Cream of Vegetable Soup
Cream of Leek & Potato Soup
Deep Fried Mushrooms
Deep Fried Goujons of Plaice with Tartar Sauce
Deep Fried Brie with Raspberry Coulis

MAIN COURSES:

Roast Beef with Yorkshire pudding
Roast Beef in Chasseur Sauce
Roast Beef in Bordelaise Sauce
Roast Leg of Pork with Apple Sauce
Roast Leg of Pork with Cider Sauce
Pan-fried Pork Chop Flamonde
Roast Leg of Lamb with Mint Sauce
Roast Norfolk Chicken with Bacon
Roast Norfolk Chicken in Chasseur Sauce
Roast Turkey with Seasoning (NOT ROLL)
Braised Rump Steak in Local Ale
Braised Rump Steak Jardinière
Chicken Coq au Vin (Red Wine Sauce)
Boiled Gammon with Parsley Sauce
Sugar Baked Gammon with Peaches
Gammon Steak with Fried Egg
Poached Salmon au Gratin
Poached Cod au Gratin
Poached Cod Bonne-Femme
Fried Fillets of Plaice with Tartar Sauce
Paupiettes of Plaice Filled with Salmon in Wine Sauce

VEGETARIAN CHOICE:

Vegetable Lasagne
Spicy Curried Vegetables on a Bed of Boiled Rice
Vegetarian Platter
(Deep Fried Mushrooms, Courgette & Brie served on a Bed of Boiled Rice)

A SELECTION OF FRESH VEGETABLES AND POTATOES

SWEETS:

Red Cherry Cheesecake
Sherry Trifle
Crème Caramel
Black Forest Gateau
Fresh Fruit Salad
Puff Pastry Slice
Gateau Grand Marnier
Peach Gateau
Apple Pie & Cream
Raspberry Mousse
Apple & Blackberry Pie
Apple & Blackcurrant Pie
Baked Apples
Various Ice-Creams
Peach Melba
Bakewell Tart
Profiteroles with Hot Chocolate Sauce
Cheese Board

This menu is based on the option of Three Starters, Three Main Courses, Selection of Fresh Vegetables and Three Sweets.

For Example:

Homemade Minestrone Soup served with Parmesan Cheese
Deep Fried Goujons of Plaice served with Tartar Sauce
Traditional Prawn Cocktail

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Roast Beef in Chasseur Sauce
Roast Norfolk Chicken Topped with Bacon
Paupiettes of Plaice filled with Salmon in White Wine Sauce

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Selection of Fresh Vegetables

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Fresh Fruit Salad
Red Cherry Cheese Cake
Cheese Board

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Fresh Filter Coffee & Mints

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