



BANQUETING MENUS THE IRONBRIDGE GORGE MUSEUMS

The Enclosed Menus are suggestions only and can be varied to suit your particular requirements.

All Prices are subject to VAT at the current rate.

MENU PRICES

Reception Canapés	From £8.50
Menu – A 09/10	£22.00
Menu – B 09/10	£25.00
Menu – C 09/10	£25.00
Menu – D 09/10	£25.00
Menu – E 09/10	£25.50
Menu – F 09/10	£26.00
Menu – G 09/10	£26.00
Menu – H 09/10	£27.50
Menu – I 09/10	£29.50
Menu – J 09/10	£30.00
Menu – K 09/10	£31.00
Menu – L 09/10	£31.00
Cheese Buffet 1 09/10	£7.50
Cheese Buffet 2 09/10	£4.50



**BANQUETING MENUS
THE IRONBRIDGE GORGE MUSEUMS**

**RECEPTION CANAPES
MENU SUGGESTION**

(Prices dependent on selection)

Smoked Salmon and Caviar

Freshwater Prawn

Duck Pate with Orange

Soft Cheese and Tomato Tapenade

Tuna Tapenade with Broccoli

Quail Egg with Cherry Tomato



BANQUETING MENUS
THE IRONBRIDGE GORGE MUSEUMS

MENU A 09/10

£22.00

Prawn Marie-Rose and Smoked Salmon Terrine

* * *

A Selection of Rolls with Butter

* * *

Speciality Sausages and Mash with a red wine and Red Onion Gravy

With

Seasonal Vegetables

* * *

Sticky Toffee Pudding with Creamy Custard

* * *

Coffee

MENU B 09/10

£25.00

Tomato and Mozzarella Torte
garnished with Sunblush Tomato and Balsamic Dressing

* * *

A Selection of Rolls with Butter

* * *

Breast of Chicken in a Blue Cheese and Herb Sauce
topped with Smoked Bacon, set on a Potato and Spinach Rosti

With

Sugar Snap Peas

Whole Green Beans

Spaghetti of Carrot tossed in Butter

* * *

Raspberry Charlotte topped with Raspberry Glaze and Crème Anglaise

* * *

Coffee



BANQUETING MENUS
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MENU C 09/10

£25.00

Salmon and Prawn Terrine served with Smoked Salmon and Tiger Prawn
with a Sweet Chilli Sauce

* * *

A Selection of Rolls with Butter

* * *

Supreme of Chicken Stuffed with Shropshire Blue Cheese and Leeks
wrapped in Bacon served with a light cream sauce

With

Wild and Basmati Rice

Whole Baby Corn & Sugar Snap Peas

* * *

Chocolate and Pear Brownie with Clotted Cream

* * *

Coffee

MENU D 09/10

£25.00

Chilled Pink Poached Salmon on Fresh Asparagus
with Grainy Mustard and Lemon Dressing

* * *

A Selection of Rolls with Butter

* * *

Magret Duck Breast with Orange and Cranberry Jus
set on a Potato and Spinach Rosti

With

Melody of Green Vegetables

* * *

Summerberry strudel

* * *

Coffee



BANQUETING MENUS
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MENU E 09/10

£25.50

Fillet of Beef Carpaccio with Rocket and Parmesan Salad

* * *

A Selection of Rolls with Butter

* * *

Breast of Chicken with Mushroom and Blue Cheese Stuffing
wrapped in Parma Ham, set on a Potato Rosti

With

Broccoli Florets

Sugar Snap Peas

Baton Carrots

* * *

Smooth Dark Chocolate Truffle on a Chocolate Sponge
topped with a White Chocolate Mousse

* * *

Coffee

MENU F 09/10

£26.00

Slices of Seasonal Melon with Rosettes of Parma Ham

* * *

A Selection of Rolls with Butter

* * *

Roast Fillet of Salmon served with a White Wine and Spinach Cream Sauce

With

Melody of Green Vegetables

Minted New Potatoes in Skins

* * *

Panacotta drizzled with Mango and Fresh Fruit Salsa

* * *

Coffee



BANQUETING MENUS
THE IRONBRIDGE GORGE MUSEUMS

MENU G 09/10

£26.00

Goats Cheese and Cranberry Filo Tart with Cranberry Chutney

* * *

A Selection of Rolls with Butter

* * *

Poached Salmon in a Champagne and Pink Peppercorn Sauce

With

Melody of Green Vegetables

Minted New Potatoes

* * *

Duo of Chocolate Cheesecake with Bitter Cherry Coulis

* * *

Coffee

MENU H 09/10

£27.50

Baked Flat Mushroom filled with Stilton and Bacon
set on Mixed Leaves and drizzled with a warm Garlic dressing

* * *

A Selection of Rolls with Butter

* * *

Beef Bourguignon on a Horse Radish Mash

With

Buttered Leeks

Slow Roast Cherry Tomatoes

* * *

Raspberry Parfait flavoured with Tia Maria and finished with a Coffee Glaze

* * *

Coffee



BANQUETING MENUS
THE IRONBRIDGE GORGE MUSEUMS

MENU I 09/10

£29.50

Ribbons of Smoked Salmon wrapped around Curly Endive Salad
drizzled with a Lemon Pepper dressing

* * *

A Selection of Rolls with Butter

* * *

Roast Lamb Rump with a Lime and Coriander Sauce
set on a Roast Root Vegetable Rosti

With

Melody of Seasonal Vegetables

* * *

Griotine and Almond Tart with Blueberry Compote and Clotted Cream

* * *

Coffee

MENU J 09/10

£30.00

Parma Ham and Mozzarella Crostini
Served warm and drizzled with Olive Oil and Balsamic Vinegar

* * *

A Selection of Rolls with Butter

* * *

Roast Rack of Lamb with Honey, Rosemary and Redcurrant Sauce
topped with shaved Parsnips and set on a Grainy Mustard Mash

With

Chef's selection of Vegetables

* * *

Traditional Apricot Tart dusted with Cinnamon
served with Thick Pouring Cream

* * *

Coffee



BANQUETING MENUS
THE IRONBRIDGE GORGE MUSEUMS

MENU K 09/10

£31.00

Duck and Fig Terrine with Pistachio wrapped in Parma Ham

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A Selection of Rolls with Butter

* * *

Roast Sea Bass with Basil and Chorizo

With

Wild Rocket and Parmesan Salad

Melody of Market Vegetables

* * *

Lemon Brulee Tart with Griotine Cherries

* * *

Coffee

MENU L 09/10

£31.00

Smoked Trout Mousse wrapped in Smoked Salmon
served with Dill Mayonnaise

* * *

A Selection of Rolls with Butter

* * *

Fillet of Beef with a Burgundy Wine Jus set on Wilted Spinach

With

Lyonnais Potatoes

Roast Vegetables

* * *

Crème Brulee with Oranges in Caramel

* * *

Coffee



CHEESE BUFFET MENUS
THE IRONBRIDGE GORGE MUSEUMS
(These menus can be used in conjunction with Banqueting Menus)

CHEESE BUFFET 1 09/10
£7.50

Cheddar, Stilton and Brie
Assorted Biscuits and Butter
Celery and Grapes

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Country Style Pate with French Bread

* * *

Slices of Fresh Fruit

* * *

Tea and Coffee

CHEESE BUFFET 2 09/10
£4.50

Cheddar, Stilton and Brie
Assorted Biscuits and Butter
Celery and Grapes