



DINING 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

Menu – 1/07	£21.00
Menu – 2/07	£19.50
Menu – 3/07	£23.00
Menu – 4/07	£20.00
Menu – 5/07	£22.00



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MENU 1/07

Salmon and Prawn Terrine served with Smoked Salmon and Tiger Prawn
Served with a sweet chilli sauce

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Assorted Rolls with Butter

* * *

Roast Leg of Lamb served with a Rosemary and Redcurrant Sauce
Set on a parsnip flavoured mash

With

Sugar Snap Peas

Green Beans

Glazed Baton Carrots

Roast Potatoes

* * *

New York Style Cheesecake with Bitter Cherry Compote

* * *

Coffee

MENU 2/07

Smoked Salmon Ribbons wrapped around Mixed Leaves
drizzled with a Balsamic and Red Pepper Dressing

* * *

A Selection of Rolls with Butter

* * *

Traditional Roast Beef served with Yorkshire Pudding and Horseradish Sauce

With

Melody of Vegetables

Roast Potatoes

Minted Baby Potatoes

* * *

Traditional Tarte Tatin

* * *

Coffee



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MENU 3/07

Fanned Melon Slices with a confit of Mango

* * *

A Selection of Rolls with Butter

* * *

Breast of Chicken Dijonnaise in a Creamy Mustard Sauce

With

Quills of Buttered Carrots

Sugar Snap Peas

Honey Roast Parsnips

Minted New Potatoes

* * *

Chocolate & Pear Brownie with Clotted Cream

* * *

Coffee

MENU 4/07

Homemade Soup from our Portfolio

* * *

Assorted Rolls with Butter

* * *

Roast Fillet of Salmon with a Lime and Coriander Sauce

With

Sugar Snap Peas

Whole Baby Corn

Gratin Potatoes

* * *

Chocolate Indulgence with Chocolate Orange Centre

* * *

Coffee



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MENU 5/07

Goats Cheese and Cranberry Filo served with a Cranberry Chutney

* * *

Assorted Rolls with Butter

* * *

Supreme of Chicken Roasted with Lemon and Herbs served with a Herb Jus

With

Melody of Green Vegetables

Minted New Potatoes

* * *

Chocolate Bread and Butter Pudding with Sauce Anglaise

* * *

Coffee

SPECIAL DIETS

Guests with special dietary requirements are welcome to choose from a range of dishes suited to their needs. Whether vegetarian, dairy-free or celiac, provided that a request is made at the time of booking, you can be accommodated with pleasure.