



# HIGH ROCKS

## 2017 Functions Menus

### PACK 1

**Two Courses £20.00 Three Courses £25.00**

**Special Discounts available for Lunchtime bookings**

**Lunch: 2 Courses £18.00 3 Courses £23.00**

### Starters

Tomato & Mozzarella Salad with basil & olive oil dressing

Smooth Chicken Liver Pâté with toasted brioche & red onion relish

Prawns in Marie Rose sauce on a bed of fine leaves, draped with a slice of Smoked Salmon

Home made Soup (Pea & mint - Carrot & coriander - Tomato & basil)

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### Main Courses

Poached Salmon in a cheesy mornay sauce

Breast of Chicken in a red wine sauce with bacon, mushrooms & onions

Roast breast of Turkey with sage & onion stuffing, chipolata, bacon & cranberry sauce

Roast loin of Pork with apricot stuffing, apple sauce & gravy

Steak & Ale Pie with a puff pastry topping

Main courses served with appropriate fresh vegetables & potatoes

**Vegetarian & special dietary main courses (please choose one only to suit all special dietary needs)**

Asparagus & Pea Risotto (vegan, vegetarian, dairy & gluten free)

Penne Pasta in a fresh tomato & basil sauce (vegetarian)

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### Sweets

Fruits of the Forest Cheesecake with fruit compote

Choux pastry Éclair filled with whipped cream, drizzled with chocolate & butterscotch sauces

Tiramisu, sponge fingers soaked in coffee & Tia Maria layered with a blend of mascarpone & cream

Fresh Fruit Salad in a light lemon syrup

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Coffee & mint chocolates

Service charge not included. Gratuities at customers discretion.

Everyone in your party has to have the same starter, main course and sweet,  
apart from vegetarians and those with special dietary needs.

If you want to swap any of the dishes around from one price range to another we will be happy to quote for you.

Whilst every care is taken we cannot guarantee that any of our dishes are free of nut traces.





# HIGH ROCKS

## 2017 Functions Menus

### PACK 2

**Two Courses £23.00 Three Courses £28.50**

**Special Discounts available for Lunchtime bookings**

**Lunch: 2 Courses £20.50 3 Courses £26.00**

### Starters

Parma Ham and Melon

Warm Pastry Tartlet with cherry tomatoes, mozzarella & oregano,  
topped with melted taleggio cheese, basil & olive oil dressing

Seasonal Game & Pork Terrine with red onion relish & toasted brioche

Smoked Salmon with quail egg, lumpfish caviar & mayonnaise dressing

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### Main Courses

Fillets of Sea bass with lemon butter & crayfish tails

Breast of Chicken topped with tomato & basil, wrapped in puff pastry  
and served on a tomato sauce

Escalope of Pork topped with cooked ham & melted Gruyere cheese,  
with a parsley & garlic butter garnish

Boned and Roasted Leg of Lamb sliced & served with red wine & Rosemary gravy

Prime Roast Beef with Yorkshire pudding and gravy

Main courses served with appropriate fresh vegetables & potatoes

### **Vegetarian & special dietary main courses (please choose one only to suit all special dietary needs)**

Tomato Risotto around a spicy ratatouille centre (vegan, vegetarian, dairy & gluten free)

Pancake Cannelloni, savoury pancake filled with ricotta & spinach in a cheese & tomato sauce  
(vegetarian & gluten free)

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### Sweets

Chocolate Profiteroles filled with whipped cream

Crème Brulee topped with raspberry sauce & fresh raspberries

Summer Pudding, sponge soaked in berries sauce & served with Chantilly cream

Warm Sticky Toffee pudding with Vanilla ice cream

\*\*\*\*

Coffee & mint chocolates

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# HIGH ROCKS

## 2017 Functions Menus

### PACK 3

**Two Courses £25.00 Three Courses £31.00**

**Special Discounts available for Lunchtime bookings**

**Lunch: 2 Courses £22.50 3 Courses £27.50**

### Starters

- Timbale of Smoked Salmon filled with crab in mayonnaise sauce
- Smoked Chicken Salad with a julienne of carrots, celery, onions, green beans, peppers & bean sprouts in a honey, lemon & olive oil dressing
- Mixed hors d'oeuvres of Parma Ham, Salami, Bresaola, Russian Salad, marinated Anchovies, Prawns in Marie Rose sauce and Coleslaw
- Asparagus & avocado Salad with cherry tomatoes, capers, olives & fine leaves, with olive oil & balsamic dressing

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### Main Courses

- Sliced Breast of Duck with Kirsch & black cherries
- Roast Poussin, whole baby Chicken roasted with fresh herbs & served with Rosemary gravy
- Saddle of Lamb roasted and served with thyme & red wine sauce
- Roast Fillet of Beef sliced & served in a rich Barolo wine & balsamic sauce
- Individual Beef Wellington, Fillet Steak topped with Pâté & Parma ham, wrapped in puff pastry & served on a Madeira sauce
- Main courses served with appropriate fresh vegetables & potatoes
- Vegetarian & special dietary main courses (please choose one only to suit all special dietary needs)**
- Wild mushroom Risotto (vegan, vegetarian, dairy & gluten free)
- Cauliflower, Broccoli & Asparagus Pie in a cheesy mornay sauce with a puff pastry topping (vegetarian)

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### Sweets

- Panna Cotta, cooked cream dessert with limoncello syrup & fresh raspberries
- Meringue nest filled with fresh fruits & vanilla ice cream, drizzled with mango and blackcurrant sauces, served on a crème Anglaise
- Pear Belle Helene, marinated poached pear with chocolate sauce & vanilla ice cream
- Warm Apple, sultana & cinnamon pie with custard

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Coffee & petits fours

Service charge not included. Gratuities at customers discretion.  
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 apart from vegetarians and those with special dietary needs.  
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## HIGH ROCKS

### FUNCTIONS / DINNER DANCES / FUND RAISING EVENTS 2017

If none of the enclosed menus meets your requirements we will be happy to discuss and arrange something especially for you

#### **THERE IS NO ROOM HIRE CHARGE**

and if you would like to arrange an arrival drink for your party we will include a selection of complimentary Canapes to go with it

#### **Arrival / Welcome Drink**

(prices per glass)

**Bucks Fizz £3.20**

**Sparkling Wine £3.40**

**Kir Royale £3.80**

**Mulled Wine £3.60**

**Pimms £3.90**

#### **Non Alcoholic**

Orange Juice **£2.00** Sparkling Elderflower **£1.50**

St. Clements (orange juice & lemonade) **£2.00**

#### **WINE**

Our quality House Wine is priced at **£16.50** per bottle,  
or choose from our full wine list

#### **OPTIONAL CHEESE PLATTER**

For tables of 8 to 10 people we can offer a cheese platter after your meal for **£29.50**  
to include biscuits, red onion relish, grapes & celery

If you require a P.A. System for a lunchtime function there will be a modest charge

#### **EVENING FUNCTIONS**

The cost of hiring our resident **DJ and Disco until 2 a.m.** is;

Sunday to Thursday **£300**

Friday **£350**

Saturday **£400**

**All of our Function rooms are self contained with their own Bar & Toilets.**

**High Rocks offers ample on site Free Parking in our large car park,  
and has disabled parking spaces opposite the main front entrance**

