



CENTURION
HOTEL

Francis Menu

Starters

Soups:

Tomato with Basil Pesto

Cauliflower with Curry Oil

Leek & Potato

Sweet Potato Chilli & Coconut

Creamy Vegetable

Tomato & Mozzarella Tartlet with Basil Dressing

Chicken Liver & Mushroom Parfait with Red Onion Marmalade

Classic Prawn Cocktail

Glazed Goats Cheese with Beetroot Dressing

Smoked Mackerel Pate

Mains

Roast Topside of Beef with Yorkshire Pudding

Roast Chicken Breast with Roast Potatoes

Pan Fried Salmon on a Bed of Crushed Potato

Marinated Garlic & Herb Chicken Served with Moroccan Cous Cous

Braised Blade of Beef with Roasted Onions

Whole Baked Plaice or Sole with Caper Butter Sauce

Roast Loin of Pork with Chorizo New Potatoes & Sage Butter

Roasted Chicken Leg on a Bed of Wild Rice with Salsa Verde

Desserts

Dark Chocolate Brownie with Vanilla Ice Cream

Sticky Toffee Pudding with Caramel Sauce

Selection of 3 Cheeses with Biscuits & Chutney

Glazed Lemon Tart with Raspberry Sorbet

French Apple Tart with Vanilla Ice Cream

Pear & Rhubarb Crumble with Custard or Ice Cream

£30 3 Course Lunch

£35 3 Course Dinner



CENTURION HOTEL

Leona Menu

Starters

Baked Grotin Goat Cheese on Puff Pastry with Fig Jam

Cured Meat Anti Pasti Board with Sun Blushed Tomatoes, Artichokes, Mozzarella, Olives & Focaccia

Oak Smoked Salmon with Traditional Garnish

Hot Smoked Salmon with Marinated Fennel & Micro Herbs

Wild Mushrooms on Toasted Brioche

Ham Hock & Foie Gras Terrine with Piccalilli & Sour Dough

Lobster & Scallop Risotto with Basil Oil & Micro Herbs

Seared Tuna Served with a Vietnamese Salad

Mains

Fillet of Beef Served Medium Rare with Dauphinoise Potatoes & Mushroom Duxelle (+£5 supplement)

Grilled Fillet of Gilt Head Bream with a Light Fish Sauce

Roast Pork Tenderloin with Chorizo Potatoes & Thyme Jus

Moroccan Lamb Tagine with Cous Cous Pitta & Mint Yogurt (Sharing)

Rosemary & Garlic Marinated Rump of Lamb Crushed Minted New Potatoes

Roast Rump of Beef with all the Trimmings

Roast Chicken Breast with Buttery Mashed Potatoes

Honey Glaze Duck Breast with Dauphines Potatoes

Herb Crusted Cod with Pancetta Layered Potatoes

Desserts

Trio of Lemon (Lemon Tart, Lemon Pannacotta, Lemon Sorbet)

Vanilla Pannacotta with Roasted Strawberries & Lavender Shortbread

Chocolate Delice with Hazelnut & Salted Caramel Ice Cream

Selection of Fine Cheese with Crackers & Chutney +£2.50

Glazed Crème Brulee with Passion Fruit Sorbet

Maple & Pecan Pie with Clotted Cream Ice Cream

Baked Raspberry & White Chocolate Cheesecake

£37 3 Course Lunch

£43 3 Course Dinner



CENTURION
H O T E L

Vegetarian Main Courses

Pesto Pasta with Shaved Parmesan

Wild Mushroom Risotto

Roast Squash Feta Filo Tart

Vegetable Tagine with Pilaf Rice

Nut Roast with Roast Potatoes & Vegetable Gravy

Mushroom Tagliatelle with Truffle Oil

Roasted Aubergine Stuffed with Ratatouille & Mozzarella

Terms & Conditions

Minimum numbers - 15

Party size of up to 30 can pick 3 options for each course

Party size of up to 50 can pick 2 options for each course

Party size over 50 choose 1 option (plus a vegetarian) for each course

For parties up to 50 people. One of the choices should include a vegetarian option.