



Silver Package

Choose one selection from each course to complete your menu

To Start

Homemade Pork & Chicken Terrine

With a sweet fruit chutney &, toasted wholemeal fingers

Fans of Cantaloupe Melon

With wild honey dressing

Prawn & Avocado Salad

Served with a Marie rose sauce

Homemade Cream of Plum Tomato Soup

Garnished with wholemeal croutons

Homemade Cream of Vegetable Soup

Garnished with freshly chopped herbs

To Follow

Roast Sirloin of English Beef Hand Carved

Served with Yorkshire pudding, horseradish sauce & traditional gravy

Honey Roasted leg of Dorset Lamb

Served with fresh mint sauce & traditional gravy

Baked Chicken Wrapped in Bacon

Served with a tomato & basil sauce

Loin of Pork Steak Braised

In a wholegrain mild mustard cream sauce

Poached Supreme of Salmon

Finished with a sparkling white wine, cream & prawn sauce

Served with a selection of fresh vegetables & potatoes

To Finish

Light & Dark Chocolate Mousse

With an orange liquor cream

Vanilla Pod Cheesecake

Served with extra thick double cream

Homemade Apple & Sultana Torte

Served with vanilla bean ice cream

Homemade Warm Dorset Apple Cake

Served with clotted cream

Freshly brewed Tea or Coffee with after dinner mints

£18.00 per person (minimum 40 people)



Gold Package

Choose one selection from each course to complete your menu

To Start

Goats Cheese & Beefsteak Tomato Stack

Baked & served with a warm balsamic herb oil

Lemon & Prawn Risotto

With a pesto dressing

Terrine of Pressed Duck and Gammon Hock

Served with homemade aubergine chutney

Homemade Leek & Potato Soup

With cheese straws

Homemade Chicken & Sweetcorn Chowder

Garnished with freshly chopped herbs

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Refreshing Homemade Sorbet

(Lemon or Orange)

To Follow

Redcurrant Lamb Shank

Braised with button mushrooms & onions

Pan Fried Pork Medallions

Finished in a calvados red apple cream sauce

Poached Breast of Chicken Filled with Brie

Served in a fresh asparagus cream sauce

Rolled Escalope of Turkey

Served with a red wine smoked bacon sauce

Parsley Baked Loin of Cod

Garnished with roasted on the vine cherry tomatoes

(All Mains are served with a selection of fresh vegetables & potatoes)

To Finish

Homemade Classic Treacle Tart

Served with vanilla bean ice cream

Red Wine Poached Pears

Served with clotted cream ice cream

Fresh Fruit & Berry Salad

Served with a rose wine jelly terrine

Whiskey Bread & Butter Pudding

Served with smooth hot custard

Freshly brewed Tea or Coffee with after dinner mints

£26.00 Per person (Minimum 30 people)

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Platinum Package

Choose one selection from each course to complete your menu

To Start

Char grilled Chicken & Sweet Pepper Salad

Served with basil oil

Smoked Salmon & Cream Cheese Parcels

Dressed with mixes leaves, chives & walnut oil

Baked Portobello Mushroom

With a blue cheese crust

Antipasto (assorted platter of continental meats, cheese & oils)

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Homemade Soup served with a bread roll

(Choose between Creamy Vegetable or Chicken & Sweetcorn)

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Homemade Creamy Sorbet

(Choose between Lemon or Orange)

To Follow

Medallions of Beef Fillet

Cooked with a brandy cracked black pepper sauce

Wild Honey Roasted Guinea Fowl

Finished with a nut-brown parsley butter

Fillet of Pork Wrapped in Pancetta

Finished with an orange and ginger sauce

Wild Boar Steak

With a truffle & mushroom cream sauce

Roasted Monkfish

With a courgette Provencal sauce

Served with a selection of fresh vegetables & potatoes

To Finish

Homemade White Chocolate Rum Cheesecake

With extra thick Dorset cream

Fresh Lemon & Pineapple Tart

Served with Champagne & Strawberry ice cream

Lavender Panacotta

With smooth brandy cream

Grand Marnier Tiramisu

With vanilla bean ice cream

Homemade Sticky Toffee Pudding

With toffee sauce & vanilla bean ice cream

Freshly brewed Tea or Coffee with after dinner mints

£38.00 per person (minimum 30 people)