

{ PRISTON MILL }
2009 Corporate Dinner Menus

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A high proportion of our work comes from the wonderful recommendations we receive from clients and their guests. The reputation we have built for great food and superb service is a tribute to the talent, professionalism and dedication of our staff.

Our kitchen team takes enormous pride in providing you with a wide selection of delicious menus for you to offer your guests. Great food requires the finest ingredients. That's why only the very best produce, from suppliers we know and trust, is used in our food. Wherever possible, those suppliers are local, using organic and free range production methods.

To help you choose your menus, compliment them with a perfect choice of wine and plan all the other details, our experienced front-of-house staff work with you every step of the way to make your dreams come true.

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CONFERENCE DINNER MENU 1



Starters

Creamy Field Mushroom & Coriander Soup

Main Courses

Char Grilled Chicken Breast
with Spring Onion Mash Potato & Tarragon Cream Sauce

Buttered New Potatoes & Fresh Seasonal Vegetables

Bruschetta of Char Grilled Vegetables
with Rocket & Basil Dressing (*v*)

Desserts

Warm Pear Tart with a Chocolate Sauce

Coffee



2009 Prices

No. of Guests	Price
20+	£31.35
50+	£26.40
80+	£24.20

All prices exclude VAT.

CONFERENCE DINNER MENU 2



Starters

Chicken, Bacon & Cashewnut Salad
with a Mustard Dressing

Salad of Baby Mozzarella
with Sun Blush Tomatoes & Basil Oil *(v)*

Main Courses

Confit of Duck
with Slow Roast Potato, Lentil & Chorizo Sauce

Buttered New Potatoes & Fresh Seasonal Vegetables

Puff Pastry Case Of Wild Mushrooms & Asparagus Spears
with Chive Butter Sauce *(v)*

Desserts

Caramelised Chocolate & Honey Brulee

Coffee



2009 Prices

No. of Guests	Price
20+	£33.00
50+	£28.00
80+	£25.85

All prices exclude VAT.



CONFERENCE DINNER MENU 3



Starters

Grilled Crostin Goats Cheese
with a Fennel & Red Onion Salad

Main Courses

Roast Rump of Lye Cross Lamb
with Slow Roasted Potato & Rosemary Sauce

Fresh Seasonal Vegetables

Pea, Asparagus and Peppadew Risotto
with Coriander, Parmesan & Truffle Oil (*v*)

Desserts

Glazed Lemon Tart
with Raspberry Sauce

Coffee



2009 Prices

No. of Guests	Price
20+	£35.20
50+	£30.25
80+	£28.05

All prices exclude VAT.