

BANQUETING MENU

All prices are per person and exclusive of VAT

STARTERS

Asparagus Tips with **Hollandaise Sauce** (Max. 60)
£6.25

Fan of Melon and **Compote of Mixed Berries**
£5.85

Half an Ogen Melon filled with **Strawberries**
and drizzled with a **Lemon and Lime Syrup**
£5.95

Wild Mushroom Pâté and **Toasted French Bread**
£5.65

Seafood Timbale with a **Rocket Salad**
and **Balsamic Glaze**
£5.95

Roquefort Cheese with **Poached Pear**,
Little Gem Lettuce and **Chive Crème Fraiche**
£5.25

Classic Prawn Cocktail served with **Brown Bread**
£5.85

Chorizo and Solano Ham with **Olives**
on a **Toasted Ciabatta**, drizzled with **Olive Oil**
£5.80

Chicken Liver Pâté with a **Spiced Apple Chutney**
and **Rustic Bread**
£5.85

Caesar Salad with either **Roasted Vegetables**
or **Grilled Chicken**
£5.95 (chicken) or £5.65 (vegetables)

Warm Beetroot and **Goats Cheese Tart**
with a home-made **Red Onion Chutney**
£5.50

Salmon and Leek Tartlet
with **Horseradish Crème Fraiche**
£5.65

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SOUPS

£4.50 plus VAT

Pumpkin and Sorrel

Carrot and Coriander

Watercress

Tomato and Basil

Cream of Pea and Mint

Lentil and Vegetable

Thick Vegetable

Cauliflower and Stilton

Sweet Potato and Coconut

Mushroom and Tarragon

Minestrone

White Onion with Fresh Sage

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MAIN COURSE

Poached Salmon with Shrimp and Dill Sauce
£12.25

Herb Crusted Salmon
with **Lime and Chive Crème Fraiche**
£11.95

Salmon Escabeche
£11.95

Smoked Haddock
with **Sautéed Leeks and White Wine Sauce**
£11.85

Poached Fillet of Plaice
stuffed with **Prawns and Salmon**
with a **Cream Veloutté**
£13.50

Pan Fried Halibut Steak
with **Parsley, Lemon and Butter Sauce**
£15.75

Prawn, Spinach and Chick Pea Curry with Rice
£12.50

Chicken Supreme with Shallots and a Red Wine Jus
£11.80

Roast Chicken and Bacon with a Bread Sauce
£11.75

Cajun Chicken Supreme with Mango and Coriander
served with **Chilli Sauce**
£11.75

Chicken Sandeman (Roasted Peppers and Chive in Port sauce)
£11.80

Chicken Wrapped in Bacon with wild mushroom sauce
£11.95

Chicken Veronique
£11.75

Piri Piri Chicken with Calypso Sauce
(onions, peppers, chilli, pineapple)
£11.85

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MAIN COURSE (continued)

Roast Turkey, Sausage and Stuffing

£11.95

Peppered Turkey Steak with Cream Sauce

£12.95

Braised Duck Leg with Orange Sauce

£14.50

Roast Loin of Pork with Stuffing and Caramelised Apple

£11.75

Medallions of Pork with Wild Mushroom and Brandy Cream Sauce

£12.50

Jerk Pork with Onions and Peppers and a Meat Jus

£12.45

Escalope of Pork with Tomato and Basil Sauce

£12.50

**Roast Topside of Beef with Yorkshire Pudding
and Horseradish**

£15.25

Beef Bourguignon

£13.95

Peppered Loin of Beef with Creamy Pepper Sauce

£15.95

Tournedos of Beef with Brandy Sauce

Price on Application

Lamb Shank with Rosemary and Red Wine

Price on Application

Bone Rack of Lamb, Herb Crusted, with Port Wine Sauce

Price on Application

Roast Lamb with Capers and Mustard Sauce

Price on Application

Lamb and Pumpkin Curry

Price on Application

Roast Leg of Lamb with Mint and Redcurrant

Price on Application

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VEGETARIAN

Roasted Vegetables with Rice

Stuffed Aubergine
with **Tomato and Basil Sauce**

Stilton and Pear Tartlet
with a **Plum Chutney**

Wild Mushroom Risotto
with **Parmesan Shavings**

Leek and Brie Tartlet
with **Roasted Cherry Tomato Sauce**

Ratatouille
with **Moroccan Spiced Cous Cous**

Stir Fry Vegetables
with **Lemongrass and Ginger**
and **Egg Noodles**

Roasted Vegetable Stack
with **Sesame and Poppy Seeds**

Courgette and Pepper Lasagne

Thai Green Vegetable Curry
with **Coconut Rice**

Vegetables En Croute
with a **Cream Chive Sauce**

FOOD AT FAIRFIELD HALLS

Menus to suit all occasions. Great food, at great prices.



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A Choice of Vegetable and Potato Dish

£3.95

**An additional choice of
a Vegetable or Potato Dish**

£1.95

VEGETABLES

Buttered Batons of Carrots

Chantenay Carrots

Broccoli Florets

Cauliflower Florets

Medley of Vegetables

Baby Courgettes

Sliced Courgettes

Peas and Carrots

Minted Peas

Buttered French Beans

Roast Parsnips

Creamed Swede

Buttered Sprouts

Savoy Cabbage

POTATOES

Parsley Potatoes

Roast Potatoes

New Potatoes

Jacket Potatoes

Creamed Potatoes

Sauté Potatoes

Parmentier Potatoes

Dauphinoise Potatoes

Lyonnaise Potatoes

RICE

Steamed Rice with Coconut

Rice and Peas

Wild Rice

Braised Rice

Plain Rice

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Fairfield Halls, Park Lane, Croydon, CR9 1DG

www.FairfieldHospitality.com

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DESSERTS

Home-made Cheesecakes with a choice of the following toppings:
Sicilian Lemon, Strawberry, Raspberry, Passion Fruit and Mango
£5.75

Apple and Mixed Berry Crumble
£5.85

Chocolate Torte with a **Raspberry and Lime Coulis**
£6.15

Pear and Chocolate Tart
£6.50

Cream Profiteroles and **Chocolate Sauce**
£6.10

Traditional Fruit Trifle
£6.10

Old Fashioned Apple Pie
£6.10

Chocolate and Cherry Roulade
£6.15

Poached Pear in **Red Wine and Cinnamon Syrup**
with a **Chocolate Sauce**
£5.75

Best ever Eton Mess
£5.95

Fresh Fruit Salad
£5.95

Mixed Fruit Pavlova
£6.15

Panna Cotte with a **Mixed Berry Compote**
£6.20

Bread and Butter Pudding
flavoured with **Chocolate, Marmalade, Lime and Ginger**
£5.95

Sticky Toffee Pudding
£6.15

European Cheeseboard served with **Crackers and Grapes**
and accompanied by chutney
£6.75

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