



Function Menus

Please choose 3 starters, 3 main courses and 3 desserts, plus any extra courses, to make up your chosen menu. The individual choices for each guest should be notified to the Rampsbeck at least 2 weeks before the function date. In view of the timescale involved in planning weddings, all published prices may be subject to change but will be confirmed at the time of booking.

Canapés Menu

Menu A £3.25 per person

Feta Cheese, Olive and Tomato Confit

Individual Leek and Stilton Quiche

Potted Shrimps

Onion Bhaji

Chicken Tikka

Menu B £3.75 per person

Pepperoni Pizza

**Roasted New Potato with Smoked Chicken, Spring Onion and
Crème Fraiche**

Curried Chicken Samosa

Anchovy Tranche

Cherry Tomato with a Cheese and Herb Pâté

Menu C £4.50 per person

Smoked Salmon with Crème Fraiche and Avruga Caviar

Smoked Salmon Sushi

Seared Foie Gras with Onion Confit

Goujon of Sole with Tartare Sauce

Smoked Salmon and Langoustine Rilette

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Starters

Seasonal Soup	£5.95
Galia melon with a compote of berries	£6.50
Terrine of venison with pear chutney and salad leaves	£7.50
Seared queen scallops with spiced shallot dressing	£9.95
Loch Fyne smoked salmon salad with citrus dressing	£9.50
Avocado, roasted vine tomatoes and Mozzarella salad with pesto dressing	£6.95
Smoked chicken suprême and grilled wild mushroom salad with a roasted hazelnut dressing	£8.50
Bradan Röst smoked salmon and cucumber mousse with lobster medallion and an Avruga caviar dressing	£9.25
Lobster ravioli with vegetable julienne and a shellfish velouté	£9.25
Goats cheese and red onion marmalade with Roquefort salad	£8.50

Middle Courses

Elderflower, lime and champagne or lemon sorbet	£3.00
French onion, tomato and basil, cauliflower or spring vegetable soup	£4.00

Fish Courses

Gravadlax, marinated Scottish salmon flavoured with dill	£5.25
Langoustine tortellini with creamed leeks	£5.25

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Main Courses

Pan-fried Fillet of Halibut with sautéed potatoes, roasted asparagus and a warm tomato dressing	£20.50
Roasted Loin of Venison with a wild mushroom croustade, parmienter potatoes, button onions and a red wine sauce	£24.00
Roasted Suprême of Corn Fed Guinea Fowl with a fondant potato, chicken and wild mushroom boudin, baby leeks and a cèpe flavoured jus	£20.75
Baked Fillet of Beef Wellington with gratin Dauphinoise potatoes, fine beans and a port wine sauce	£26.25
Steamed Fillet of Sea Bass with noodles and a lobster sauce	£19.95
Twice Cooked Blade of Beef with horseradish puréed potatoes, grilled wild mushrooms and a red wine jus	£21.95
Roasted Rack of Lamb with a rösti potato, honey roasted root vegetables and a thyme flavoured jus	£23.75
Baked Smoked Salmon Strudel with new potatoes, asparagus and a champagne cream sauce	£19.50
Slow Braised Belly Pork with potato and apple mash, crackling and a sage jus	£20.50
Roasted Suprême of Barbary Duck with a wild mushroom risotto, pancetta and a Madeira wine sauce	£23.95
Wild Mushroom Risotto with roasted asparagus and Parmesan shavings	£18.95
Baked Pastry Case with Char Grilled Vegetables, roasted vine ripened tomatoes and a Balsamic dressing	£18.95

All Served with Potatoes and a selection of Vegetables

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Desserts

Baked Alaska with raspberry ripple ice cream and a raspberry coulis	£6.25
Symphony of Desserts, a selection of individual desserts	£9.95
Sticky toffee pudding with vanilla ice cream and butterscotch sauce	£6.50
Chocolate fondant mousse with black cherry and Kirsch ice cream	£7.50
Gratin of Granny Smith apple with an Amaretto sabayon and prune and Armagnac ice cream	£6.95
Steamed chocolate pudding with chocolate sauce and rum and raisin ice cream	£6.50
Fresh fruit Pavlova with Chantilly cream and strawberry coulis	£6.00
Crêpes Suzette with mandarin ice cream	£7.50
Crème brûlée with a compote of berries	£6.75

Cheese Courses

A selection of British and French cheeses	£8.00
Colston Bassett Stilton soaked with port wine	£9.00
Tea	£2.50
Freshly brewed coffee	£2.95
Homemade petits fours	£3.00