



Banquet Menu

THE PCSO

TO BEGIN

FRENCH ONION SOUP

Chunky caramelised onions in a sumptuous meaty broth and finished with a giant cheesy crouton.

HOMEMADE PÂTÉ

with garlic French toast, salad garnish and sweet red onion compote.

TO FOLLOW

STEAK AND PERONI PIE

Baked till delightful with a short crust pastry lid, served with chunky chips and peas.

CRIME FIGHTER FISHCAKES

A trio of fresh flaky fish with course parsley, double oven baked breadcrumbs and juicy lemon zest served with a salad garnish, homemade chunky chips and tartar sauce.

TO FINISH

CHOCOLATE FUDGE CAKE

with a scrumptious chocolate cream filling, topped with cream or ice cream.

CREAMY ITALIAN ICE CREAM

Topped with whisky and crunchy nibbles, delicious.



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THE CONSTABLE

TO BEGIN

HOMEMADE MINISTRONE SOUP

Rich and chunky soup, our delicious tomato broth filled with wholesome winter vegetables.

SEXY GARLIC MUSHROOMS

Fresh button mushrooms in a spicy tomato cream white wine and sliced shallot sauce, traditional to the Old Bill legacy.

TO FOLLOW

LASAGNE AL FORNO

Homemade baked meaty lasagne Italian style. Delish!

CHICKEN SOFIA LOREN

Large breast of chicken in a creamy white wine and mushroom sauce.

GRILLED HADDOCK

Fresh boneless haddock fillet grilled and finished with a light cheese sauce.

VEGGIE DELIGHT

Gently roasted seasonal vegetables, wrapped in a scrumptious pancake with French roulé and baked in a Napolitano tomato ragù and finished with buffalo mozzarella cheese.

TO FINISH

HOMEMADE FUDGE BROWNIES

with creamy vanilla ice cream.

CARAMEL APPLE PIE

Served hot or cold with custard cream or ice cream.



Banquet Menu

THE SERGEANT

TO BEGIN

BUFFALO TOMATO FRESH BASIL SOUP

Topped with crispy bacon.

GREEN LIPPED MUSSELS

Served in a creamy white wine garlic and fennel sauce.

TO FOLLOW

CHICKEN ZINGARA

Spicy chicken breast cooked with seared peppers and baked with red wine in a tomato and chilli sauce.

CHICKEN SOFIA LOREN

Large breast of chicken in a creamy white wine and mushroom sauce.

FRESH SEABASS

Grilled with a light garlic butter and finished with a sprinkle of parsley and tangy lemon.

SIRLOIN STEAK

Cooked medium well with chunky chips and pepper sauce.

DESSERTS

WHITE CHOCOLATE AND RASPBERRY CHEESECAKE

with fresh raspberries and a crunchy honey and butter hob nob biscuit base.

TIRAMISU ROMANTICO

The Old Bill's coffee flavoured creamy dessert is to die for... A MUST!

CREAMY ITALIAN ICE CREAM

Topped with whiskey and crunchy nibbles...
delicious.

TO FINISH

A SELECTION OF FINE CHEESE AND BISCUITS

Coffee or Tea



Banquet Menu

THE CHIEF INSPECTOR

TO BEGIN

POACHED EGG, BACON & PEA RISOTTO

Served in a saffron, white wine and cream sauce.

GREEN LIPPED MUSSELS

Served in a creamy white wine garlic and fennel sauce.

PAN SEARED DUCK SALAD

Served with goats cheese sesame seeds and a red wine duck dressing.

MARINATED LEMON CHICKEN SKEWERS

Served with black pepper couscous and a lemon mayonnaise.

TO FOLLOW

THE OLD BILL'S FAMOUS LEG OF LAMB

Half a leg of lamb cooked slowly in a rich mint and redcurrant demi-glace sauce, not for the faint hearted.

12OZ. RIBEYE STEAK

Served medium well with onion rings chunky chips and pepper sauce.

8OZ. FILLET STEAK ROSSINI

Sat on a giant crouton in a velvet pate, mushroom and masala wine sauce, rich, sexy, voluptuous, mmm.

POACHED SALMON FILLET

Served with a buttery baby leek and crispy parma ham crumb.

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