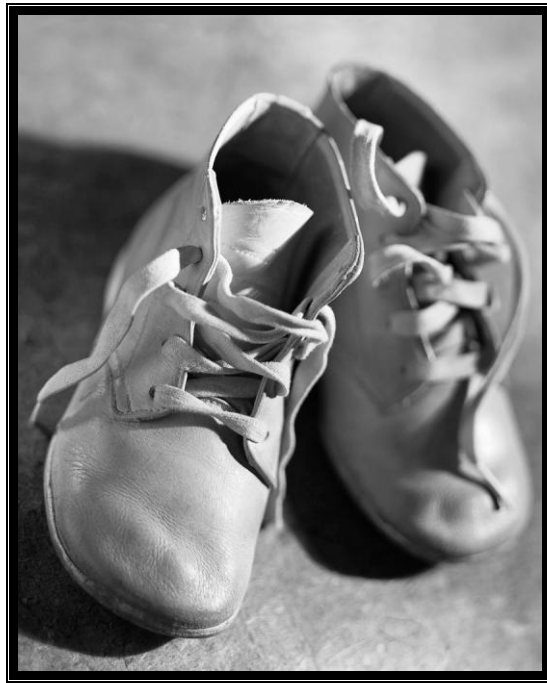




CragRats Brasserie

Christening / Baby naming Brochure



An event coordinator to assist with all areas of planning
Decoration and childrens gift bags (additional charge)
White or natural table linen
A cake stand and silver decorative knife
Table plan, place cards and menu cards (additional charge)
Ample free car parking



CragRats Brasserie

AFTERNOON TEA

Choice of bucks fizz, sparkling wine, Pimm's or
mulled wine/cider on arrival

SANDWICHES

Selection of hot sandwiches

Beef & pork (also vegetarian alternative)
Selection of chutneys & sauces
White & brown buttered baps

Or a selection of cold sandwiches

Rare roast beef & onion
Ham & chutney
Cheese & pickle
Egg & cress

Hand cut chips
Coleslaw
Mixed salad

CAKES & PASTRIES

Fruit scones
Fairy cakes
Gingerbread people
Selection of preserves
Whipped cream

Selection of teas & coffees

Optional Champagne for toast

Prices from £12.95 per person



CragRats Brasserie

Sample Sunday lunch menu

Starters

Home made white onion & thyme soup, warm crusty bread (v)

Chicken liver & Armagnac parfait, Stilton salad, apricot chutney, toasted brioche

Slow roasted pork belly, warm terrine of Lishman's black pudding & Granny Smith apple,
Cider & sage cream

Tian of smoked salmon & prawns, dill & lemon zest jellies, tomato salsa

Spring roll of roasted pepper, fennel & basil ricotta,
lemon zest & fresh mint houmous, baby gem & cucumber salad (v)

Main Courses

Thyme roasted topside of beef, goose fat Yorkshire pudding,
horseradish mashed potato, baby onion gravy

Roast fillet of pork with apricot & confit garlic, creamed Savoy cabbage, merlot jus

Ballontine of chicken stuffed with sun dried tomatoes, brie & basil,
confit garlic & black pepper pomme purée, oyster mushroom cream

Pan fried fillet of sea bass, sauté new potatoes, wilted spinach, seafood chowder

Individual Wellington of portobello mushroom & cashew nut,
caraway braised fennel, vine tomato fondue (v)

Served with roast potatoes & seasonal vegetables

Desserts

Double chocolate & marshmallow brownie, chocolate sauce, vanilla ice cream

Lemon meringue cheesecake, lemon sorbet, maple syrup

Apple & cinnamon crumble, flapjack topping, crème anglaise

Vanilla pod crème brulee, strawberries & cream, white chocolate cookie

Selection of cheeses & biscuits, home made chutney, grapes & celery

£22.95 per person



CragRats Brasserie

Sample buffet menu

Horseradish crusted rib of beef
Gravadlax & Greenland prawn platter, lemon aioli
Sugar baked ham, honey & mustard glaze
Char grilled vegetable terrine
Caesar salad
Feta, olive & sun blushed tomato pasta salad
Moroccan cous cous
Platter of houmous, aioli & pitta bread
Chicory, green bean & golden raisin salad
Summer mixed leaf & herb salad
Home made potato salad
Home made coleslaw
Balsamic marinated vine tomatoes & red onion
Selection of continental breads

Eton mess
Tarte au citron
Chocolate fudge cake

£15 per person