



Palace Banqueting Menus

Soups and Starters

Roasted Red Pepper and Tomato Soup <i>Served with a crusty bread roll</i>	£5.50
Cream of Tomato and Basil Soup <i>Finished with a hint of garlic</i>	£5.50
Tomato and Celeriac Soup <i>Served with a crusty bread roll</i>	£5.50
French Onion Soup <i>Topped with Parmesan croutons</i>	£5.95
Honey Roasted Parsnip Soup <i>Served with herb croutons</i>	£5.50
Sweet potato and Roast Garlic Soup <i>Served with a crusty bread roll</i>	£5.50
Butternut Squash and Carrot Soup <i>Served with nutmeg croutons</i>	£5.50
Manx Broth <i>Served with a crusty bread roll</i>	£5.95
Melon and Parma Ham Plate <i>Drizzled with basil oil</i>	£6.25
Fig and Parma Ham Salad <i>Topped with buffalo mozzarella and a pesto dressing</i>	£6.50
Red Pepper Mozzarella and Basil Bruschetta <i>Served with fresh watercress and red onion salad</i>	£5.50
Baked Goats Cheese with Tomato and Basil Compote <i>Accompanied with mango and toasted nut salad</i>	£6.50
Chicken Liver Pate <i>Served with a plum relish and warm bread roll</i>	£6.25



Chicken and Red Pepper Roulade

Garnished with a tomato and basil chutney

£6.95

Smoked Salmon

Served with Asparagus and Chive Crème Fraiche

£7.00

Traditional Prawn Salad

Served with iceberg lettuce, tomato and cucumber garnished with lemon

£7.00

Smoked Chicken Salad

With Tzatziki dressing

£6.95

Main Courses



Corn-fed Chicken Supreme

Accompanied by roasted shallots and garlic, served with sautéed leeks, button carrots and green beans, garnished with chateaux potatoes £18.00

Pan-fried Chicken Supreme

Resting on a bed of asparagus and baby corn, complemented with sautéed potatoes and a cream sage sauce £17.00

Stuffed Corn-fed Chicken with spinach and sundried tomatoes

Served with duchess potatoes, seasonal vegetables and finished with a Provencal sauce £17.50

Loin of Pork Chop

Resting on an apricot stuffing, topped with sautéed sweet potatoes, garnished with green beans wrapped in bacon, surrounded with a sage cream sauce £18.50

Slow Roasted Manx Beef with Red Wine

Resting on creamed potatoes, topped with sautéed onions and a rich jus £23.00

Roast Sirloin of Manx Beef

Laid on a bed of seasonal vegetables, served with roast potatoes, Yorkshire pudding and a red wine jus £23.00

Medallions of Manx Beef Fillet

Resting on a rosti potato served with julienned carrots and asparagus, finished with a rich red wine jus £28.50

Roast Leg of Lamb

Resting on a bed of leek and mushroom risotto, served with carrots and green beans wrapped in bacon, finished with a rosemary jus £22.00

Breast of Duck

Carved onto a bed of wild rice, served with a honey mustard sauce and complemented with seasonal vegetables £22.50

Oven Baked Fillet of Cod

Set on a bed of green beans and broccoli, served with a basil cream sauce and fondant potatoes £17.50

Baked Fresh Salmon

Served with a white wine, muscat grape and cream sauce and accompanied by asparagus and balion carrots £16.95



Desserts

White Chocolate Tarte

Topped with Chantilly cream and strawberry and mint salad

£6.00

Homemade Lemon Tarte

Topped with Champagne Sorbet

£6.00

Black Forrest Eton Mess

Bound with a cream and chocolate and black cherries

£6.25

Steamed Jam Pudding

Served with crème Anglaise

£6.00

Strawberry Pavlova

Plated with a rich fruit puree and double cream

£6.00

Blackcurrant Cheesecake

Served with Chantilly cream and mint sugar

£6.00

Sticky Toffee Pudding

With a butterscotch sauce

£6.00

Apple Crumble

Served with custard

£6.00

Rich Dark Chocolate Torte

Served with Chantilly cream and mint Anglaise

£6.25