

# THE POINT

PERFORMING ARTS AND EVENTS VENUE

# WHAT'S ON THE MENU

## 2 COURSE BANQUETING MENU

..... FROM £23 .....



### EXAMPLE MENU:

#### STARTERS

##### POACHED SALMON & MONKFISH TERRINE

served with a blue crab salad, prawns and a thousand island dressing

OR

##### FRENCH ONION SOUP (V)

topped with crispy onions, served with French toast

#### MAINS

##### SLOW COOKED BEEF IN A SPANISH RED WINE JUS, WITH GARLIC AND THYME

served with Dauphinoise potato gratin, green bean bundle, carrot and baked red onion

OR

##### SPINACH & RICOTTA CANNELLONI VERDI (V)

served with a green bean bundle, carrot and roasted vegetables

#### DESSERTS

##### KIR ROYALE CHEESECAKE

A prosecco and blackcurrant flavoured cheesecake with popping candy