



BANQUETING MENU

"There is no love sincerer than the love of food"

Over the past 18 years, Athena's Head Chef has built a reputation for a fresh and flavoursome menu that regularly garners rave reviews from clients and guests alike. Our chef has provided bespoke menus for the likes of O2, Next, HSBC and Jaguar amongst many high calibre others. We use excellent quality, locally sourced ingredients and have a strong team of talented chefs.

The kitchen is supported by an expert management team who deliver your menu in a timely and professional manner, despite the large numbers involved. We cater for all guests with special dietary requirements and are happy to discuss these on an individual basis.



SOUPS

All of our soup options can be made vegan and gluten free on request.

Gluten free soups will be topped with toasted seeds instead of croutons.

COUNTRY CREAM OF VEGETABLE

TOMATO & BASIL WITH ITALIAN HARD CHEESE

CROUTONS

TRADITIONAL MINISTRONE

SPICED PARSNIP & APPLE SOUP

BUTTERNUT SQUASH & LEMONGRASS

ROASTED BUTTERNUT SQUASH & CARROT

LEEK & POTATO

ROASTED VINE TOMATO & SWEET RED PEPPER

CARROT & CORIANDER

PEA & MINT

PUMPKIN & SWEET POTATO

FOREST MUSHROOM

STARTERS

Gluten free breads available on a pre-order basis.

*Additional charges may apply per head for seasonal or premier ingredients.

MEAT & FISH

CHICKEN LIVER PÂTÉ WITH PLUM & APPLE CHUTNEY

Served with farm house onion bread and Cumberland sauce.

ANTI PASTI PLATE

Parma ham, Italian Salami, pate, olives, char-grilled vegetables & flavoured breads.

CAESAR SALAD*

Baby gem lettuce, garlic croutons, parmesan shavings and crispy bacon. Topped with either Chargrilled chicken or King prawns.

HAM HOCK & CONFIT CHICKEN TERRINE (DF)

Served with a toasted sour dough croute & picallili.

SEASONAL GAME PÂTÉ

Served with crusty bread and redcurrant sauce.

FRESH FLAKED SCOTTISH SALMON AND PRAWN TIAN (GF)

Topped with miniature leaf salad served on a bed of sweet mango & red onion salsa.

YUZU, GINGER & SHISO SMOKED SALMON (GF/DF)

Served with oriental rice noodle salad and micro leaves.

SMOKED SALMON TART

Topped with basil crème fraîche and rocket & mizuna salad.

TRIO OF SALMON

Smoked, Dill & Beetroot salmon with potato salad, lemon oil & toasted brioche.

GIN CURED SALMON

Served with King Prawns, beetroot mayo, cucumber relish and brioche crumble.

BAKED SALMON FILLET (GF/DF)

Glazed with sweet chilli and fresh lime, on a nest of fine oriental rice noodles and vegetables (served cold).

STARTERS

VEGETARIAN

Gluten free breads available on a pre-order basis.

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FRESH ASPARAGUS*

With shallot confit, aged balsamic vinegar and shaved Parmesan (Seasonal).

ANTI PASTI PLATE (Vg)

Marinated Mediterranean char-grilled vegetables with grilled crostini, houmous, guacamole and an olive & tomato tapenade.

TOMATO AND GOATS CHEESE

Grilled beef tomato & goats cheese on crisp ciabatta bread with basil & garlic dressing and a red onion marmalade.

STILTON AND PEAR CHEESECAKE

Served on a herb brioche and apple compote, with a red onion dressing.

HANDCRAFTED TART

Filled with Somerset brie, sweet asparagus and toasted pine nuts, rested on a bed of garden leaves with balsamic glazed cherry tomatoes.

LEEK AND GRUYERE CHEESE TART

Served with sun blushed tomatoes and garden salad with grilled artichokes.

GOATS CHEESE AND RED ONION TART

Served with dressed salad leaves.

OPERA HOUSE MELON WITH PINEAPPLE SALSA (Vg/GF)

Opera house melon with a glazed pineapple salsa and Cointreau syrup.

TRIO OF MELON (Vg/GF)

Seasonal melon dressed with a strawberry & mint salad and a pomegranate glaze.

FETA AND CREAM CHEESE ON TOASTED LEMON BREAD

With soft leaves & Parmesan crunch.

INDIVIDUAL BAKED CAMEMBERT*

Scented with garlic & white wine and served with a basket of rustic dipping breads & onion marmalade.

TRADITIONAL GREEK SALAD

with Kalamata olives & feta. Served with a garlic croutons and greek dressing. Vegan alternative available.

SMOOTH VEGAN PATE (Vg)

Aubergine, chickpea and tahini pate, served with crisp bread and chutney.

GIANT COUS COUS SALAD

Served with Mediterranean vegetables, tomato and red pepper sauce, and topped with pomegranate molasses.

MAIN COURSE

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POULTRY

CHARGRILLED CHICKEN

Rested on dauphinoise potatoes with buttered cabbage, leeks & green beans. Drizzled with a Forrester pan jus gravy.

TOMATO AND SWEET BASIL CHICKEN

Chicken breast filled with torn basil leaves & mozzarella cheese, wrapped in bacon served with garlic & rosemary new potatoes and a heritage tomato & red wine sauce.

LEICESTERSHIRE FARMHOUSE CHICKEN

Topped with crisp local bacon, field mushrooms & herb sauce. Served with parsley mash & garden greens.

PAN FRIED BREAST OF CHICKEN WITH SAGE & RED ONION STUFFING

Served with dauphinoise potatoes, pigs in blankets, green beans & roasted seasonal vegetables.

SPANISH CHORIZO & CHICKEN

Roasted chicken breast filled with a chorizo stuffing, dauphinoise potatoes, crushed carrots, buttered greens & smoked paprika sauce.

CREAMY TARRAGON CHICKEN

Young farmhouse chicken breast filled with wild mushrooms and tarragon, wrapped in pancetta and served with a white wine sauce.

CHICKEN BREAST WRAPPED IN SERRANO HAM

Lined with asparagus and chestnut mushrooms with a madeira sauce. Served with pommes anna and roast root vegetables.

SAGE CHICKEN

British chicken breast stuffed with sage and apple stuffing rested on a baby leek potato cake and garden vegetables, drizzled with a pan fried gravy.

LOCAL PAN FRIED CHICKEN BREAST

Topped with garlic, parsley and lemon gremolata sauce.

SUCCULENT THREE BIRD ROAST

Oven roasted breast of chicken filled with a turkey stuffing and Aylesbury duck served with crushed new potatoes, roasted root vegetables, wilted greens and a pan reduced jus.

PAN FRIED DUCK WITH BLACK CHERRY SAUCE

Individual Gressingham duck breast with a black cherry sauce & chicory tartlet.

GRESSINGHAM DUCK BREAST WITH POTATO ROSTI*

Pan fried tender duck breast with black cherry & orange glaze served with a celeriac potato rosti.

CONFIT OF DUCK LEG

Served on a cassoulet of beans with chargrilled tender stem broccoli.

BEEF

SHORT RIB OF BEEF*

Braised rib of beef presented on a crushed potato cake, seasoned vegetables & glazed shallots in a rich red wine sauce.

MAIN COURSE

*Additional charges may apply per head for seasonal or premier ingredients.

BRITISH BRAISED BLADE OF BEEF STEAK

Aged blade of beef slowly cooked in a rich beef liquor, presented on a bed of horseradish mash and seasonal vegetables.

ROAST SIRLOIN OF BEEF*

Prime British sirloin of beef oven roasted and served with dauphinoise potatoes, green beans wrapped in bacon and crispy fried onions with a reduced beef gravy. Supplement £8.00

LAMB

LAMB WITH REDCURRANT & ROSEMARY

Rolled shoulder of tender lamb flavoured with rosemary and garlic, served on a bed of creamy mash, weltered greens and honey carrots.

DUO OF LAMB

Minted lamb cottage pie in a pastry case with bon-bon of pulled lamb in a panko crumb. Served with red wine & rosemary gravy.

SHANK OF LAMB*

Slow braised shank of lamb scented with rosemary and mint, served on a bubble & squeak potato cake with rustic vegetables and thick gravy.

CHARGRILLED LEG OF LAMB STEAK*

Tender leg of lamb steak with sun blushed tomatoes, rosemary dauphinoise potatoes and fresh market vegetables.

PORK

ROAST LOIN OF PORK

Local pork loin with its own crackling, parmentier potato, grilled parsnips and carrots with a thyme gravy.

PULLED PORK

Slowly cooked pork pulled and rolled, served with it's own cooking sauce, glazed apples, root vegetables and garlic & paprika potatoes.

BELLY PORK

Braised belly of pork, crisp crackling, croquettes of pork cheek and apple with cardamom crushed carrot and sage flavoured gravy.

FILLET OF PORK IN BACON

Pork wrapped in streaky pan fried bacon. Served with lyonnaise potatoes, fresh market vegetables and a calvados apple sauce.

FISH

FRESH SALMON IN FILO

Fresh salmon wrapped in filo pastry, oven baked salmon in a white wine sauce infused with dill. Served with baby buttered new potatoes, green beans, roasted chantenay carrots & garden greens.

COD IN PARMA HAM

Fresh loin of cod wrapped in parma ham, roasted with sweet basil and served with baby vine tomatoes, butter sauce, sauteed new potatoes & garden greens.

MONK FISH, SALMON & KING PRAWNS*

Fresh monk fish, salmon & king prawns marinated with garlic, olive oil and garlic herbs, skewered and served on braised wild rice and saffron sauce

MAIN COURSE

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VEGETARIAN

ROASTED PEPPERS (Vg)

Stuffed with Moroccan cous cous & tagine of vegetables.

RUSTIC VEGETABLE CRUMBLE

Oven roasted market vegetables in a tomato sauce topped with a crunchy crumble topping.

BAKED BUTTERNUT SQUASH

Roasted red onion, mushroom & wild spinach with cheesy mash.

MARINATED CAULIFLOWER STEAK ON A MEDITERRANEAN STYLE RAGU (Vg/Gf/Df)

Served with sauteed rosemary and garlic potatoes and vegetable crisps.

HANDCRAFTED FILO PASTRY BASKET

Filled with honey & thyme roasted vegetables served with tomato & basil sauce.

SWEET POTATO & BUTTERNUT SQUASH CURRY

with spinach and chickpeas. Served with jeera rice, naan bread and accompaniments,

LENTIL & BEAN DAHL (Vg)

Served with sweet potato wedges, sun blush tomato polenta and wilted spinach.

VEGETABLE LASAGNE

Layers of seasonal vegetables and rustic tomato sauce, glazed with mozzarella cheese on roasted vine tomato & pepper sauce.

BUTTERNUT SQUASH RAVIOLI (Vg)

Served with a sage butter sauce, wilted spinach and pine nuts

SPINACH AND CELERIAC LASAGNE (Vg/Gf/Df)

Layers of chargrilled celeriac and spinach with a spiced Mediterranean vegetable ratatouille, with root vegetable crisps, garlic and rosemary new potatoes and buttered garden greens.

ASPARAGUS & BROAD BEAN RISOTTO

Tender asparagus and broad beans in an Arborio risotto rice served with truffle oil and fine herbs.

BAKED AUBERGINE (Vg)

Filled with a selection of roasted Mediterranean vegetables and served with toasted pine nuts and pesto dressing.

CARAMELIZED ONION AND BABY CHERRY TOMATO TART

Served with seasonal vegetables and new potatoes roasted in rosemary & thyme, Topped with vegetable crisps.

PORTOBELLO MUSHROOM (Vg)

Filled with a bean & lentil cassoulet on a sweet potato & celeriac rosti. Topped with a crispy pumpkin & sunflower seed crown, served with roasted chantenay carrots, courgettes and confit shallots in a tomato & red pepper sauce.

DESSERT

*Additional charges may apply per dish for seasonal or premier ingredients.

STICKY TOFFEE PUDDING

Served with a toffee & cinnamon sauce.

FRENCH APPLE TART

Layers of fresh bramley apple in a sweet pastry base, glazed with caramel.

TRADITIONAL VANILLA CREME BRULEE

A light creme brulee topped with a pistachio praline shard and a sweet pastry biscuit.

SALTED CARAMEL PROFITEROLE STACK

Light choux pastry profiteroles filled with a salted caramel Chantilly cream, topped with chocolate sauce.

DUO OF CHOCOLATE AND LIME TORTE

A chocolate truffle served on a biscuit crumb base complimented by a zesty lime torte and served with fruits of the forest berries.

WARM BELGIUM CHOCOLATE FONDANT

Served with clotted Cornish ice cream.

LEMON CURD SYLLABUB

A zesty lemon and mascarpone cream set on a crust shortbread base. Topped with roasted almonds and mint sugar syrup.

ETON MESS POTS

A base of strawberry compote and whipped Chantilly cream served with a strawberry & mint glaze.

BAKED CHOCOLATE MOUSSE

A light baked chocolate mousse with a mascarpone and elderflower topping.

MARBLED CHEESECAKE WITH MASCARPONE

Marbled chocolate baked cheesecake served with a vanilla Mascarpone cream.

DARK CHOCOLATE AND PRALINE TRUFFLE

A dark chocolate & praline torte served on a biscuit base with a sea salted caramel sauce,

BAILEY'S PUDDING

Bailey's bread and butter pudding with Irish whiskey cream.

WHITE CHOCOLATE AND RASPBERRY ROULADE

Vanilla sponge rolled with a layer of white chocolate truffle, encasing whole raspberries and decorate with white chocolate and raspberries.

FRUIT TARTLETS

Individual exotic fruit tartlets with passion fruit cream.

HONEY AND PEAR TART

A shortcrust pastry tart filled with a crunchy honey and pear filling. Served with a creamy cinnamon sauce.

DESSERT

BAKED BLUEBERRY AND MASCARPONE CHEESECAKE

A crumble sweet biscuit base marbled with white chocolate and blueberry cheesecake filling. Topped with mascarpone Chantilly cream.

CLASSIC ROASTED LEMON TART

A zesty lemon citron baked on a thin crunchy sweet pastry topped with a caramel sugar glaze.

LUXURY WARM CHOCOLATE BROWNIE

Rich warm chocolate brownie served with salted caramel ice cream and caramel sauce.

TRADITIONAL SELECTION OF CHEESE

An offering of Stilton, Brie and Cheddar cheese served with a selection of biscuits, chutneys, celery and grapes.

DECADENT CHOCOLATE BROWNIE TRUFFLE TORTE (Vg/Gf/Df)

Served with fresh berries and raspberry coulis.

INDULGENT BLACKCURRANT DESSERT (Vg/Gf/Df)

Luxury biscuit base topped with indulgent blackcurrant mousse and finished with a clear glaze.
