

EVENTS & EXPERIENCES

DRINKS RECEPTION MENU

SPRING/SUMMER MENU AVAILABLE FROM 1 APRIL - 30 SEPTEMBER 2024

MEAT

FISH

CANAPÉ MENU

PLEASE SELECT EIGHT CANAPÉS

Confit Duck

toasted brioche and cherry

Steak and Chips

marinated sirloin and potato terrine
horseradish emulsion

Pulled Chicken and Tarragon Tartlet

onion crumble

Citrus Cured Scottish Salmon

vanilla crème fraîche, radish, avocado and lemon balm
rye bread

Crab, Spring Onion and Cream Cheese Wonton

Tuna and Mango Tartare Cigar

coriander emulsion

All prices are exclusive of VAT and are per person. These dishes may contain allergenic ingredients, please ask the Events & Experiences Team for more detailed information. Menus are subject to change at the discretion of MCC.

VEGETARIAN

DESSERTS

Cheddar Cheese Crème Brûlée

toasted brioche

Miso Wild Mushroom Tartlet

black garlic

Courgette and Mint Falafel

green tahini dressing

"MCC" Macaron Selection

raspberry and lemon

Millionaire's Chocolate Tart

salted caramel

Key Lime Pie

£35

Please select 8 canapés or 4 bowl food items. If you would prefer to have a mixture of canapés and bowl food please select 3 canapés and 3 bowl food items at £39 + VAT per person.

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MEAT

FISH

VEGETARIAN

BOWL FOOD MENU

PLEASE SELECT FOUR BOWL FOOD ITEMS

Smoked Chicken and Sweetcorn

baby spinach, girolle mushrooms
tarragon oil

Braised Neck and Shoulder of Lamb

lettuce, fennel and pea shoots
light lamb jus
sorrel pesto

Sticky Smoked Short Rib of Beef

wholegrain mustard crushed potatoes
horseradish and tarragon crème fraîche
red wine jus

Battered Fish and Chips

crushed peas and tartare sauce

Orange Glazed Scottish Salmon

Jerusalem artichoke puree
nasturtium leaves and fennel pollen

Cod Mulligatawny Broth

basmati rice and naan bread
onion rings

Aubergine Parmigiana Tortellini (V)

goat's cheese truffle
spinach and fennel
plum tomato cream sauce

Wild Mushroom Parfait (V)

shallot and caper jam
herb infused sourdough

Kadai Seasonal Vegetable Curry (V)

coriander, basmati rice and naan bread

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DESSERTS

Eton Mess

strawberry, mint and vanilla cream

Chocolate and Orange

jaffa cake

Key Lime Pie

£35

ADDITIONAL BOWLS

£8.75 per bowl

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CONTACT US

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