

Banqueting Sample Menu 2023

To Start:

White Onion Velouté, Toasted Cumin & Pork Belly
Garden Pea & Artichoke Soup
Pan Fried Potato & Goats Cheese Terrine, Pickled Enoki
Confit Of Loch Duart Salmon, Crispy Cauliflower
Maple Cured Salmon, Lemon Gel, Toasted Rye Bread
Chicken Caesar Salad, Quail Egg & Parmesan
Carpaccio Of Beef Fillet, Truffle, Mustard & Baby Cress
Pan Seared Scallops, Kimchi Potato Puree, Black Sesame
Tartlet Of Mushrooms & Dill, Chilli & Shallot
Confit, Crispy Duck Leg, Pak Choi, Lime & Crispy Rice Noodles

Mains:

Seared Loin of Lamb, Braised Shoulder, Garlic Puree, Pommes Mousseline
Wild Seabass, Crushed Baby Potatoes, Red Pepper
Roast Cauliflower, Pomegranate, Saffron & Kale
Beef Wellington, Sprouting Broccoli, Boulangère Potato
Baked & Charred Guild Head Bream, Fennel, Asparagus & Dill
Rosemary Infused Monkfish, Crisp Polenta, Pancetta
Smoked Tomato Risotto, Tomato Crisps & Smoked Cheese
Butter Poached Breast of Chicken, Pithivier, Bon Bon, Patatas Bravas
Sautéed Potato Gnocchi, Wild Mushrooms, Chestnuts, Avocado Puree
Roast Beef, Lamb, or Chicken With Roasted Vegetables, Garlic & Herb Roast Potatoes, Yorkshire Pudding & Red Wine Jus
Roulade of Roasted Vegetables, Garlic & Herb Roast Potatoes, Yorkshire Pudding & Tomato Velouté

Desserts:

Dark Chocolate & Orange Crème Brulée, Caramelized Tuille

Warm Sticky Toffee Pudding, Salted Caramel Sauce, Raspberry Gel

Fruit Salad Terrine, Mango Sauce & Sorbet

Rhubarb & Custard, Grenadine Sorbet, Torched Meringue

White Chocolate & Raspberry Pannacotta

Strawberry 'Eat On' Mess

Poached Baby Pear, Port Wine Syrup, Crisp Ginger Cake

Banoffee, Banana Parfait, Caramel, Sable Crumb, Vanilla Cream

A Selection of British & Continental Cheese, Fig Chutney, Truffle Honey

Selection Of Ice Cream & Sorbets

Three Course - £55 per person

£10 pp – Supplement for Beef Wellington

£ 5pp – Supplement for the Seared Loin of Lamb