

Banqueting Menus

Menu 1

Trio of Seasonal Melon with a Compote of Roasted Fig

Roast Chicken with Garlic, Thyme and Lemon and a Pea and Pecorino
Risotto

Selection of Vegetables

White and Dark Chocolate Harlequin Mousse with a Passion Fruit Coulis

Menu 2

Chicken Liver and Pistachio Terrine with Grilled Brioche and a Red Onion
Chutney

Fillet of Cod with a Herb Crust and Crushed Baby Potatoes

Selection of Vegetables

Individual Rum Fruit Savarin with Chantilly Cream

Menu 3

Vodka Marinated Smoked Salmon with a Russian Salad

Tenderloin of Pork on a Sage, Apple and Potato Rosti with a Calvados Sauce

Selection of Vegetables

Lime and Tequila Mousse

Menu 4

Chicken and Leek Mousse with a Pear and Watercress Salad

Shank of Lamb with an Orange, Thyme and White Wine Jus

Selection of Vegetables

Rhubarb Panacotta

Menu 5

Aubergine and Tomato Bruchetta with Buffalo Mozzarella

Roast Sirloin of Beef with Yorkshire Pudding

Selection of Vegetables

Plum and Vanilla Tart Tatin

Menu 6

Smoked Chicken with Toasted Focaccia and a Confit of Clementine and Thyme

Sea Bream with Fennel and Pinenuts

Selection of Vegetables

Peppered Strawberries with Vanilla Shortbread Discs

Menu 7

Salmon, Smoked Salmon and Prawn Salad with a Lime and Coriander Dressing

Chump of Lamb with Fondant Potato and a Red Wine and Mint Jus

Selection of Vegetables

Baked Chocolate Tart with Mascapone

Menu 8

Crab and Avocado Tian with Carpaccio of Beetroot

Fillet of Beef with Roasted Shallots, Wild Mushrooms and a Cream of Tarragon Sauce

Selection of Vegetables

Open Bramley Apple and Raspberry Tart