

3 Course Banqueting Sample Menu

STARTERS

Char Grilled Asparagus Spears
With Poached Quail Eggs and Crisp Pancetta Bacon

Potted Crab with Melba Toast

Tomato and Basil Summer Pudding

Tomato, Roquefort & Parma Ham Bread and Butter Pudding with Plum & Apple Chutney

Wild Mushroom Croustade

Smoked Trout and Poached Pear Salad

Prawn & Crayfish Salad

Curried Parsnip Soup

Ramekin of Mixed Seafood Topped with a Herb Crumble
served with Salad Leaves and Warm Focaccia Bread

Smoked Venison with a Raspberry and Roquette Salad

Parma Ham with a Roquette , Red Pepper and Mango Salad

Confit Duck, Cranberry and Caramelised Red Onion Terrine served with mixed Seasonal
Leaves, Melba Toast, Drizzled with a Port and Redcurrant dressing

Thai Fishcakes with a Cucumber and Poppy Seed Salsa

MAIN COURSES

Roast Rump of Lamb Marinated with Garlic and Rosemary
served on a Bed of Crushed New Potatoes and Leeks with Seasonal Vegetables and
Redcurrant jus

Supreme of Chicken Filled with
Caramelised Red Onion and Cumberland Sausage Meat, Wrapped in Bacon served with a
Natural Jus-Lie

Confit Duck Leg on Red Onion and Raisin Marmalade with
Parsnip Mash, Roasted Carrots and Pink Peppercorn Sauce

Field Mushroom and Tellegio Risotto Stack with
Slow Roasted Vine on Cherry Tomatoes, Roquette and Roasted Red Pepper Salad

Individual Salmon en Croute with Parsley Potatoes, Fine French beans,
Asparagus Spears and White Wine Sauce

Baked Sea Bass Fillet with Lemon and Chive Mashed Potato and Salsa Verde

Pan Fried Sirloin steak with Fat Chips, Wilted spinach, Grilled Tomato, Roasted Field
Mushroom and Red Wine Jus *

Courgette and Goats Cheese Soufflé Tart

Slow Roasted Belly of Pork with a Sweet Glaze, Dauphinoise Potatoes and Roasted Root
Vegetables

Locally made Cumberland Sausages with Wholegrain Mustard Mashed Potato and Rich
Onion Gravy

Rare Roast Rack of Lamb with a Root Vegetable Rosti, Garlic Spinach, Pancetta Bacon
Wrapped Carrots and Lavender Jus *

Roasted Duck Breast served on Caramelised Red Onion Mashed Potatoes with a Pancetta,
Shallot and Wilted Cabbage Broth

Sun Blushed Tomato and Tarragon Chicken Roulade with Dauphinoise Potatoes, Roasted
Mediterranean Vegetables and Noily Pratt Sauce

Fillet of Beef Wellington with Roast Potatoes, Tied Fine French Beans, Pancetta Wrapped
Roasted Carrots and Red Wine Jus *

* = Supplement

DESSERTS

Passion Fruit Crème Brûlée served with Shortbread Biscuits

Raspberry Pavlova

Treacle and Orange Tart with Clotted Cream

Hot Chocolate Fondant, Vanilla Ice Cream

Cheese and Biscuits

Iced white chocolate and brownie torte

Vanilla Cheesecake with Strawberry and Mint Compote

Petit Pot au Chocolat, mango and black cherry coulis

White Chocolate and Apricot Bread and Butter Pudding with Double Cream

Pecan Pie with Whisky Anglaise

Dark chocolate and raspberry tart, mascarpone cream

Rich lemon tart with berry compote

Chocolate truffle Torte with boozy cherries

Lemon Meringue Pot with Candied Lemon Rind