Spring & Summer Event Menus (External) 2015

Menu 1

Sweet Potato Velouté with Pistachio Cream and Chives

Chicken Breast, Wild Mushroom Fricassée, Charred Leeks, Whipped Potatoes and Carrot Dressing

Golden Syrup Crème Brûlée

£23.00 Per Person

Menu 2

Mozzarella and Beetroot Salad with Vine Fruits And Pine Nut Dressing

Baked Salmon Supreme, Wild Garlic and Tomato Risotto with Tarragon Short Bread

Vanilla Poached Pear with White Wine Syrup, Brie De Meaux and Oat Cakes

£28.50 Per Person

Menu 3

Gravlax with Griddled Vegetables and Grana Padano, Served with Summer Salad and Pink Peppercorn Dressing

Slow Cooked Belly Pork, Spring Green Cabbage Cassoulet with Grapefruit and Spring Onion Garnish

White Chocolate Cheesecake with Cherry Liquor Shot

£29.70 Per Person
Menu 4

Smoked Haddock and Potato Salad with Crab And Saffron
New Seasons Lamb Rump,
Minted Canellini Beans and Niçoise Vegetables with Sun-Dried Cherry Tomatoes
Coconut Vacherin, Summer Fruits, Jasmine Syrup and Coriander

£32.00 Per Person

Menu 5

King Scallop with Cauliflower Puree, Red Sorrel and Coriander Oil
Duck Breast Confit with Raspberry and Madeira,
Local Asparagus, Carrot Crisps and Sautéed Baby Potatoes
Mango Baked Alaska

£33.50 Per Person

Menu 6

Tiger Prawn, Soy and Rice Noodle Salad
With Julienne Vegetables and Stem Ginger Dressing
Rare Cooked Beef Fillet with a Jersey Royale and Horseradish Torte,
Vegetable Brochette and Veal Reduction
Assiette of Miniature Desserts
(Lemon Tart, Chocolate Terrine, Pimm’s Shot with Summer Berries)

£41.00 Per Person

All prices are INCLUSIVE of VAT
Prices include bread rolls and Coffee and Mints
**VEGETARIAN OPTIONS LIST**

MOST CAN BE USED AS EITHER A STARTER OR MAIN OPTION

Mediterranean Vegetable Bruschetta

Wild Mushroom Frittata with Roast garlic and Seed Mustard Cream

Char-grilled Vegetable Risotto

Root Vegetable, Creamy Tomato and Pistachio Crumble

Red Onion and Goats Cheese Tarte Tatin with Balsamic Glaze

Vegetable Strudel with a double Cheese Mornay

Spinach, Walnut and Pine Nut stuffed Mushroom with Pesto Sauce

Green Pea, Parmesan and Tomato risotto with Chervil Oil

Forest Mushroom, Lemon and Sage Croustade

Vegetable Filo Parcels with Tzatziki

Apple, Red Onion and Chive Risotto

Chargrilled Vegetable and Halloumi Tart with Ratatouille

**IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIETARY REQUIREMENT**

**PLEASE CONTACT A MEMBER OF OUR CATERING TEAM**