Spring & Summer Menus (EXTERNAL) 2020

Menu 1

Saffron and Potato Velouté with Smoked Chipotle

Chicken Supreme with Pesto Stuffing,
Tomato Mascarpone and Tagliatelle with Niçoise Garnish

Vanilla Panna Cotta with Red Cherry, Poached Rhubarb and Coriander Shoots

£19.00 per person

Menu 2

Pressed Confit Duck Leg, Pink Grapefruit and Orange Salad with Elderflower Dressing

Salmon En Croûte with Root Parsley and Saffron,
Pommes Duchesse, Carrots and Pea Shoots

Stem Ginger Crème Brûlée with Strawberries and Biscotti

£19.50 per person

Menu 3

Halloumi Salad with Smoked Vegetables, Toasted Pine Nuts and Apricot Dressing

Lamb Rump from Kingston Elms Estate, with Samphire, Caper Butter,
Anchovy and Sautéed Baby Potatoes with Lamb’s Leaf and Cherry Tomatoes on the Vine

Raspberry and Vanilla Baked Alaska

£21.00 per person
Menu 4

Panko Scallop with Cauliflower and Lemon Soubise

Seared Duck Breast with Wild Garlic Risotto, Stuffed Spring Green Leaf and Fried Leeks

Citrus Tart with Summer Berries, Pimms and Coriander

£23.00 per person

Menu 5

Chicken Paté with Caramalised Onion and Tomato Jam with Red Basil

Beef Fillet, Asparagus Velouté and Potato Rösti, Turned Carrot and Exotic Mushroom Crisps

Assiette of Minatare Desserts
(Chocolate Brownie, Strawberry and Honey Yoghurt, Passion Fruit Tart)

£25.00 per person

Menu prices INCLUDE VAT

Prices include a selection of Artisan Breads, Coffee and After Dinner Mints
VEGETARIAN OPTIONS

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