

Autumn-Winter 2016-2017

BANQUETING MENU

STARTERS

Smoked salmon tarter sandwich
hot smoked salmon mousse, lemon and dill crème fraîche

Crab and mango
with coconut and herb salad

Ham hock terrine
with piccalilli purée, crunchy vegetables and toasted brioche

Ballantine of chicken
with mushroom pickled wild mushrooms and an onion and parsley purée

Pithivier of fennel orange
fennel, cream cheese and red pepper as a pithivier, a salad and a dressing with orange, green olives and Champagne vinegar

Heritage beetroots in four ways:
As a mousse, a carpaccio, poached and as crisps, with goats cheese and balsamic caviar

Smoked haddock soufflé
spinach, puffed rice and curry oil

Stilton soufflé
with shaved cauliflower hazelnuts and Madeira

Tuna seared
with cinnamon and honey, red cabbage gazpacho, courgette, apple and celery

Mackerel marinated in orange
fennel with a mussel, saffron and chive dressing

If you have any dietary requirements or are concerned about food allergies, e.g nuts, you are invited to ask one of our team members for assistance.



MAINS

Pumpkin and sage ravioli

roasted pumpkin, smoked pumpkin seeds, roasted garlic spinach, sage crisps and lemon butter emulsion

Roast Sirloin of beef

mash, bacon, Burguignon sauce, sauté mushrooms, burnt onion and French beans

Guinea Fowl

roasted breast, stuffed leg, roast squash, creamed savoy cabbage, dauphinoise and bacon crisp

Slow cooked duck breast

curried parsnip and apple purée, purple cauliflower, potato croquette, caramelised apple and parsnip and sprout leaves

Saddle of Lamb with pearl barley risotto

Baby vegetable salad, spinach and lamb jus

Sea Bass wrapped in crisp bread

spinach, turmeric and coriander potato, lotus root crisp, chilli and red pepper purée

Slow cooked loin of veal

carrot and marjoram purée, roasted squash, spinach and ricotta ravioli, lemon and herb dressing

Partridge wrapped in bacon

with garlic and reblochon potato, puy lentils, Brussel sprouts, baby carrots and slow gin jus

Roasted breast of free range chicken

poached prawns, coco beans, confit onions and chicken velouté

Pollock baked with herb crumb

clam and squid chowder with sweet potato, charred sweetcorn and spinach

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Exactly like *nothing else*



DESSERTS

White chocolate with passion fruit delice
with roasted hazelnuts and passion fruit sorbet

Duck egg custard tart
with orange compote and nutmeg anglaise

Caramel poached apple
salt caramel mousse, cox apple purée and malt barley ice cream

Poached baby pear
with verbena panna cotta, verbena mousse, cookie dough and pear granite

Lemon tart
almond meringue, lemon gel and buttermilk sorbet

Chocolate and honey marquise
shaved chestnut, cranberry mousse and toasted milk chocolate

Compressed and roasted plums
with pistachio mousse, yogurt gel, sorbet and pistachio anglaise

Coffee macaron
set praline cream, crème fraîche, fennel gel and candied, cocoa rum baba

Blood orange crème brûlée
caramel macaron, rose wine and pink grapefruit syrup, citrus fruit and mandarin meringue

Coconut rice pudding
with mango 'cheesecake', sorbet and shortbread

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