

BANQUETING DINNER MENU

The menu you choose is such an important part of a lasting impression of an event. When planning a menu there are a number of things to remember: balance, color, content and texture and it is important to try and avoid repetition of similar dishes. The menus have been designed to incorporate the finest ingredients and are expertly prepared by our award winning chefs.

Our sales team is happy to discuss choices and recommendations on the most suitable menus to you.

All dinner menus include freshly baked bread, coffee and petit fours.

Please select a minimum of 3 courses. One item from each: The starter, main course and dessert options.

We can cater for most Dietary needs with prior notice (dairy free, egg free, vegan, vegetarian, celiac, etc). Please notify us of any specific needs and we will endeavour to accommodate you.

STARTERS

Pan Roasted Scallops, Textures of Cauliflower	£14.40
Gateau of Trout and Beech Smoked Eel, Apples, Hazelnuts and Horseradish Dressing	£12.40
Salad of Beetroot and Dill Cured Salmon, Blood Orange Mayonnaise	£14.35
Mosaic of Duck and Chicken Liver, Apple Chutney, Toasted Pain de Campagne	£13.40
Pressed Terrine of Ham Hock and Smoked Chicken with Pea Cress and Egg Mayonnaise	£13.80
Roasted Vine Tomato Soup, Basil and Parmesan Gnocchi (v)	£13.80
Cassoulet Bean Salad, Humus and Caramelised Red Chicory (v)	£ 9.20
'Celeriac Royale' Layers of Celeriac & Mushroom baked in a Rich Savoury Egg Custard (v)	£11.20

SORBET COURSE – A seasonal, refreshing palate cleanser £ 5.50

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MAIN COURSE

Rump of Lamb, Crushed Roots, Boulangere of Shoulder, Garlic and Thyme Jus	£31.50
Slow Cooked Belly of Pork, Creamed Onions, Smoked Bacon Mash, Steamed Greens	£31.00
Supreme of Corn Fed Chicken, Roasted Garlic and Thyme Potatoes, Butternut Squash Puree, Tomatoes and Pan Juices	£29.80
Poached Fillet of Salmon, Creamed Potatoes, Saffron and Seafood Broth	£29.80
28 Day Dry Aged Sirloin of Beef, Horseradish and Tarragon, Crushed Potatoes, Mushroom Jus	£33.20
“Telmara Farm Duck” from Saffron Walden in Essex, Creamed Cabbage, Confit Potatoes	£29.80
Braised Halibut, Leek and Herb Crumble, Shellfish Veloute	£31.20
Steamed Sea Bass, Crushed New Potatoes, Tomato and Herb Salsa	£34.40
Fennel Tarte Tatin, Crumbled Dolcelatte, Dried Cranberries (v)	£29.50
Butternut Squash Risotto, Crispy Sage and Parmesan (v)	£29.50
Mushroom, Spinach and Toasted Pinenut Cannelloni (v)	£29.50

DESSERT

Baked Chocolate Tart, Cherry Ripple Ice Cream	£12.60
Apple and Blackberry Pie, Vanilla Ice Cream	£12.60
Lemon Meringue Pie, Raspberry Sorbet	£12.60
Bread and Butter Pudding, Marmalade Ice Cream	£12.60
Cherry and Almond Crumble, Cinnamon Anglaise	£12.60
Strawberry and Vanilla Cheesecake, Strawberry Compote	£12.60
Bakewell Slice, Fresh English Vanilla Custard	£12.60
Pecan Pie, Honeycomb Ice Cream	£12.60
Chocolate Praline Parfait, Orange Jelly	£12.60
Plate of British and French Cheeses, Celery, Grapes and Homemade Chutney	£10.00
Cheese as a Fourth Course	£ 7.60
Platter of Sliced Fresh Fruit	£ 7.40

All prices are excluding VAT and are valid until 31.12.10