



Banqueting Menu – Canapés

Please choose a maximum of 3 canapés per person at £10.50 pp

Canapé Selection – Suggestions

Hot

Selection of soups (if not having soup course)

Cauliflower beignet, sweet raisin puree

Fried quail egg, onion confit, puff pastry

Celeriac salad

Deep fried parmesan, mushroom dressing

Wild mushroom and truffle risotto balls

Cold

Tuna tartar, wasabi, dill and Avruga Avruga caviar

Duck liver mousse, orange jelly

Aubergine mousse, balsamic vinegar

Goats cheese mousse, pickled apple and hazelnuts

Pickled beetroot, walnuts

Chicken liver parfait, red onion

All prices include VAT at current rate



Banqueting Soup Course – £11.50pp

Spring / Summer

Vegetarian

Gazpacho soup, basil oil (cold)

Pea and summer savoury soup

Asparagus and mint soup (seasonal)

Non vegetarian

Lobster bisque

Duck bouillon, confit duck

Bouillabaisse consommé

Autumn / Winter

Vegetarian

Tomato consommé (cold)

Jerusalem artichoke soup (seasonal)

Wild mushroom soup

Non vegetarian

Pheasant bouillon (seasonal)

Haricot bean and Smoked bacon

Shellfish bisque

More soups available if people have special requirements

Any of these soups can also be served as an 'amuse bouche' £4.50 per person

All prices include VAT at current rate.



Banqueting Menus 2016 £79.00

We ask all your guests to have the same starter, main course and dessert with an alternative starter and main course for any vegetarians within your party.

Starters

Smoked salmon mousse, honey and soy, cucumber and dill

Cod, lemon puree, samphire chorizo, and shellfish consommé

Chicken terrine, truffle mayonnaise and green bean salad

Ham hock ravioli, parsley puree, pork jus

terrine of confit duck spiced apple puree and candied hazelnuts

Braised veal ravioli, tomato fondue and sherry cream sauce

Crab salad, crab mayonnaise and tomato jelly

Red mullet, tomato risotto and fennel cream

Terrine of duck liver, Madeira jelly and green bean salad

Roast Quail, wild mushroom and truffle risotto, quail jus

Tuna tartar, scallop and lime and wasabi

Langoustine cannelloni, tomato fondue and shellfish bisque



Main course

Chicken breast, crispy winglet, tarragon puree, wild mushrooms and white wine sauce

Pork loin and cheeks, smoked bacon and savoy cabbage, potato press

Salmon, sorrel herb butter sauce spinach and baby vegetables

Bream, Thai puree stir-fry vegetables and lemon grass foam

Pigeon, potato rosti, celeriac puree and rimoulade

Lamb, boulangère potato, braised fennel and lamb jus

Monkfish, leeks, mussels and saffron consommé

Halibut, shellfish nage, parsley crumb

Beef fillet truffle potato puree, horseradish confit, roast shallots and red wine jus

Duck breast, pan fried foie gras confit, leg braised chicory and orange sauce

Turbot, scallops with a potato and Avruga Avruga caviar herb butter sauce

Sea bass, bouillabaisse soup and roasted langoustines



Desserts

Seasonal fruit mousse, caramel ice cream and hazelnut sponge

Lemon curd, shortbread and chocolate ice cream

Banana parfait, lime foam and crystallised coconut

Crème brûlée, exotic fruit sorbet

Chocolate tart, vanilla ice cream

Salted caramel fondant, granny smith sorbet (maximum 60 covers)

Mango parfait, coconut sponge and Malibu jelly

Milk chocolate mousse, hazelnut ice cream and poached blackcurrant

Coffee and Petit Fours at £6.50

All prices include VAT at current rate

Please note that some dishes may vary due to seasonality and are subject to change

but you will be advised of this when choosing your menu

All menus are a minimum of 3 courses. We do not offer a 2 course option.

All menus are restricted to one choice for everyone with an alternative for any vegetarians or dietary requirements.