



HOSPITALITY MENU FOR PLATED SERVICE





First Course

Thai style fishcakes, cucumber & coriander salad, served with sweet chilli dipping sauce

Roulade of smoked chicken & Parma ham with rocket, radicchio, red onion and tomato salad with pesto dressing

Warm Goats cheese in sesame bread, with beetroot & lambs leaf salad, served with a pistachio dressing

Chicken liver parfait, with toasted sourdough bread & onion marmalade

Dolcelatte cheese, pear & walnut tart with oven roasted tomato & Mizuna salad

New season asparagus salad, with chopped herb, free-range egg, pine nut and brioche crumbs, topped with shavings of Parmesan and drizzled with Olive oil

Pan seared scallops with bacon & black pudding salad topped with poached egg and chive dressing

Oak smoked salmon, fresh horseradish cream, watercress & lemon oil dressing served with brown bread & butter

Fish & Seafood

Delice of salmon with herb crust, griddled Sicilian vegetables, couscous tabbouleh and tomato & basil dressing

Red mullet wrapped in Parma ham with bitter leaf salad, mozzarella & spring onion beignet soufflé served with wholegrain mustard dressing

Fillet of monkfish in beer batter, with French fried potatoes and minted pea puree

Wok fried lobster with ginger and spring onion, cucumber salad, mango & coriander salsa

Fillet of Sea bass, with chorizo and mixed bean cassoulet, served with crushed new potatoes and vanilla butter

Deep fried chilli squid with bean shoots, carrot & onion salad, served with a sweet chilli & lemongrass dipping sauce





Main course

Fillet of Venison with port & redcurrant jus, braised cabbage, chateau potatoes, carrot & swede puree

Porchetta – slow roast roulade of belly pork with celeriac & potato gratin, carrots and peas, with a rich red wine reduction sauce

Roasted breast of guinea fowl with chestnut & thyme stuffing, spiced red cabbage and roasted sweet potato

Pan seared fillet of British Beef, with French fried onions, roasted tomato, Dauphinoise potatoes and wild mushrooms

Corn-fed Chicken, filled with black pudding and wrapped in smoked bacon, served on a bed of mustard & cheddar leeks with griddled new potatoes

Herb encrusted Rack of lamb with fondant potatoes, minted hollandaise sauce and vegetable tagliatelle

Honey roasted oriental spiced pork rump & crackling, with wilted Asian greens and Mustard Mash

Braised lamb shank with root vegetables, served with champ potatoes and parsnip wafers

Vegetarian

Butternut squash & forest mushroom risotto with asparagus & Pecorino cheese, topped with a free-range poached egg
Griddled Polenta, tomato, aubergine, mozzarella & basil gateau with vegetable ragout

Artichoke shell, filled with forest mushroom fricassee, draped in a puff pastry lattice and served on a bed of wilted spinach

Roquefort and Gruyere soufflé, served with oven roasted red onion, topped with a sage and walnut breadcrumb crust

Puy lentil Shepherds pie, with sesame seeded, cheesy mashed potato topping, served with onion gravy





Dessert

Warm old English ginger sponge with toffee apple ice cream and apple wafers

Dark Chocolate Fondant with Bailey's ice cream

Tarte Tatin with butterscotch sauce and Calvados crème fraiche

Coconut crème brulee served with raspberry compote and Orange Polenta biscuits

Rhubarb & Apple crumble tart with vanilla custard sauce

Classic Lemon tart with a brulee crust served with raspberry Coulis

Tiramisu Parfait with Amaretti Biscuits

Sticky Toffee Pudding with toffee sauce and vanilla bean ice cream

Assiette of Chocolate

Chocolate & Cointreau sorbet, White Chocolate mousse and Hot Chocolate Soufflé

Brioche Bread & Butter pudding with brandy soaked apricots and Custard sauce

A selection of British & European cheese, handmade biscuits & chutney

Coffee or Tea served with sweet treats & chocolate truffles

