

Banqueting Menus

Available to Delegates on inclusive rates.

Please select one set 3 course menu from the following:

Serving canapés with aperitifs prior to dinner, or the addition of further courses such as soup, sorbet, fish or cheese, can turn an excellent meal into a very special occasion. Please see 'Finishing Touches' for options.

Vegetarian alternatives are also included.

Banqueting Canapé Menu Selector

These are pre dinner canapés and would not be recommended as cocktail party accompaniments.

STARTERS

Roast Plum Tomato and Mozzarella
Tart with Pesto Dressing
and Herb Salad

Smoked Haddock and Champ
Terrine with Lemon Wrap

French Onion Soup with
Goat's Cheese Croûton

Parfait of Chicken Livers with
Toasted Brioche and Chutney

Home Marinated Salmon
with Parmesan Shavings and
Red Onion Marmalade

Vegetarian Alternatives

Layers of Mediterranean Vegetables
with Olive Tapenade

Plum Tomato Terrine with
Pepper Fondant

MAIN COURSES

Roast Rump of Lamb with Apricot Chutney,
Dauphinoise Potatoes and a Pressing of Vegetables
Suprême of Chicken Topped with Mediterranean
Vegetables, Cabbage and Smoked Bacon Gâteau, Rosti
Potato

Braised Duck Leg with Stir Fried Vegetables
and Chilli 'Mash'

Fillet of Salmon with a Herb Soufflé and
Puff Pastry, Pan-fried Spinach Leaves, Mustard
Scented Creamed Potatoes

Suprême of Confit Leg of Guinea Fowl with
Spinach Fritter and Herb Potato Roesti

Roast Loin of Pork with Apple Scented Roesti, Braised
Bacon and Greens Tian and Celeriac
and Spinach Purée

Vegetarian Alternatives

Twice Baked Soufflé of Goat's Cheese,
Young Leaves with Chive Butter Sauce,
Truffle Dressing and Tempura Peppers

Tartlet of Mediterranean Vegetables
with Red Pepper Coulis

Open Lasagne of Wild Mushrooms
and Asparagus with Glazed Mascarpone Cheese

DESSERTS

Chocolate Delice laced with Rum
Bread and Butter Pudding with
Marmalade Ice Cream

Classic Vanilla Crème Brûlée
with Shortbread Biscuit

Sharp Lemon Tart with Raspberry
Sorbet and Coulis

Plum and Almond Tart with
Elderflower Sorbet

Pavlova with Fruits and
Vanilla Ice Cream

*

Coffee and Petits Fours

MENU 1

Cold Canapés

Goat's Cheese and Red Onion Tartlets Melon
and Berry Mini Skewers
with Maple Dip

Dill Flavoured Scones with
Cream Cheese and Chorizo Sausages

Hot Canapés

Smoked Haddock Risotto Cakes
Turkey Saté with Cranberry Dip

£8.00

MENU 2

Cold Canapés

Hazelnut and Berry Croustades
with Mint Yoghurt

Timbale of Salmon Tart with Crème Fraîche
Cornish Crab and Iceberg Rolls
Truffled Lamb Tartare with Trumpet
Mushrooms

Hot Canapés

Peppered Tuna with Spicy Leeks
Oriental Dim Sum
Anchovy and Cornmeal Pizzas
Brie and Sesame Fritters

£12.00

MENU 3

Cold Canapés

Smoked Salmon Cheesecakes
Steak Tartare
Lobster Medallion and Mango
Carpaccio of Scallops with Ginger
Foie Gras and Fig Chutney
Cornish Crab and Iceberg Rolls

Hot Canapés

Tournedos of Beef Rossini
Crab Fritters with Chilli Dip
Beef and Wild Mushroom en Croûte
Prosciutto Croissants
Roquefort Cheese Tarts
Oriental Dim Sum with Sweet and Sour Dip

Sweet Canapés

Champagne Sorbet in Dark Chocolate
Sweet Pastry Tart with Fresh Fruits
£25.00

Finishing Touches

You may wish to choose one of the following dishes to enhance your event. These are charged as a supplement as individually shown.

STARTERS

Foie Gras and Confit Duck Terrine
with Foie Gras Ice Cream
£10.00

Ravioli of Lobster with
Leeks and Pan-Fried Prawns
£8.00

Mascarpone and Mushroom Terrine
wrapped in Aubergine
£4.00

Salad of Citrus Fruits
with Smoked and Marinated Salmon
£5.00

Salad of Mediterranean Vegetables
with Olive Oil Tapenade
£3.00

Caramelised Melon with Mulled Berries
£3.00

Pasta Parcel of Herb Purée
with Poached Egg and Black Truffle Sauce
£5.00

Smoked Haddock Soup
with Oyster and Lemon Sabayon
£3.50

SORBETS

Sharp Lemon Sorbet
£4.00

Grand Marnier and Orange Sorbet
£4.00

Champagne Sorbet
£5.00

INTERMEDIATES

Goats Cheese Soufflé
with Red Pepper Dressing
£8.50

Fillet of Lemon Sole
with Hollandaise Sauce
£9.50

Dartois of Salmon and Turbot
£11.25

Double Consommé of Mushrooms
with Pastry Lid
£8.50

Baked Courgette with Rocket Leaves
£6.00

Tomato and Mozzarella Galette
£7.50

MAIN COURSES

Saddle of Lamb with Apricot Chutney,
Garlic and Grain Mustard Potatoes,
Pressing of Mediterranean Vegetables
£5.00

Fillet of Scotch Beef with Wild Mushrooms,
wrapped in a Pancake and Puff Pastry,
Steamed Baby Green Vegetables,
Garlic and Herb Cream Baked Potatoes,
Carved in the Room by our Chefs
£10.50

Loin and Cutlet of Lamb with Madeira
Sauce, Fondant Potato and Ratatouille
Pressing and Sweetbread Beignet
£7.00

Roast Fillet of Sea Bass with Spring Onion
Potato Cake and Green Vegetables
£7.00

Lemon Grass marinated Duck Breast and
Leg with Roast Root Vegetables
£5.00

DESSERTS

Banana Caramel Tart with
Coconut Ice Cream and Chocolate Sauce
£3.25

Ashdown Collection including:
Chocolate Mousse, Lemon Tart, Warm
Apple Sponge and Raspberry Sorbet
£8.00

Apricot Mousse with Basil Ice Cream
£3.00

White Chocolate and Pistachio Mousse
wrapped in Dark Chocolate
£3.00

Grand Marnier Parfait with
a Compôte of Oranges and Tuille
£3.00

CHEESE

Cornish Yarg, Brie, Stilton and Cheddar
with Quince Jelly, Celery and Grapes.
Walnut Bread and Crackers
£5.00

Goats Cheese Soufflé
with Red Pepper Dressing
£8.50

Platter of Cheese to include
Four different Cheeses, Fruits
and Biscuits
(Per table of 10)
As extra course £80.00

Coffee or Tea with Treats
£4.25

Extra Chocolates
£3.00