

Banqueting Dinner Menus

Available to Delegates on inclusive rates.

Because of the type of service and cuisine we offer, we respectfully request that the same choice of one starter, one main course and one dessert is chosen for the entire group from the selection shown. For Vegetarian guests please select an alternative from the vegetarian options menu.

STARTERS

Coarse Duck and Orange
Confit Terrine served with
Red Onion Relish

Home Cured Gravadlax of Salmon
with Dill, Mustard and
Honey Dressing

Smoked Salmon, Crab and
Spring Onion Terrine

Prosciutto Ham served with
Rosemary and Olive Bruschetta
and Sun Dried Tomatoes

Tuna Takaki with Avocado and Caviar

Chicken Mousse served with
Tomato, Basil and Butter Sauce

MAIN COURSES

Paupiette of Lemon Sole and
Prawns served with White Wine
and Mushroom Cream Sauce
(£5.00 Supplement per person)

Breast of Chicken with
Bousin Cheese, Madeira Jus
and Glazed Root Vegetables

Peppered Sirloin Steak
with Spinach and Brandy
Peppercorn Sauce
(£2.00 Supplement per person)

Loin of Tuna with Tomato Confit
and Tapenade Dressing

Breast of Guinea Fowl
served with Glazed Apples,
Raisins and Calvados Jus

Saddle of Lamb stuffed with Apricots,
Pine Kernels and Cumin
served with
Tomato and Olive Cous Cous

Rack of Lamb roasted with
Rosemary, Sea Salt and served
with Provençal Tomatoes
(£5.00 Supplement per person)

Seasonal Vegetables and Potatoes

DESSERTS

Carpaccio of Pineapple with
Coconut Ice Cream and Lime Syrup

Vanilla Panacotta with
Strawberries and Basil

Chocolate Marquise with
Orange and Cointreau Sauce

Honey and Ginger Ricotta
Cheesecake with Rhubarb Compote
Passion Fruit and Crème Fraîche Tart

Burnt Lemon Cream with
Raspberry Ice Cream

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Coffee and Petits Fours