BANQUET MENU

SOUPS
Pea soup with sesame toasted cod
Mushroom Cappuccino with Porcini mushrooms
Vichyssoise with samphire

STARTERS
Ham hock terrine with chutney and rustic bread
Asparagus with poached egg and béarnaise sauce
Twice cooked cheese soufflé with pear and walnut salad
Buffalo mozzarella with marinated chargrilled vegetables, olive, and capers
Lobster and salmon ravioli with warm citrus butter dressing

FISH
Beetroot stained gravlax, cucumber salad and celeriac remoulade
Mousse of scallops with chive scented cream sauce
Grilled fillet of sea bass with spring vegetables
Braised cod with scallops, herb and garden vegetables

MAINS
Traditional roast sirloin of beef, Yorkshire pudding, horseradish sauce, chateau potatoes, carrots and broccoli
Best end of lamb with confit shoulder, Provencal vegetables, baby spinach, Fondant potatoes and basil lamb jus
Loin of venison with a peppercorn and coriander crust, balsamic, red wine and shallot sauce, rosti potato and seasonal vegetables
Pan fried stuffed chicken wrapped in bacon with lentil a la Francaise and roast vegetables
Breast of guinea fowl with apple apricot and sage stuffing, cherry vine tomatoes, crispy Parma ham, fondant potato and fennel salad
Duck cooked two ways with sweet peas, lettuce and bacon, dauphinoise potatoes

VEGETARIAN

Roasted squash risotto with Wensleydale
Ratatouille tart with crispy aubergine and tomato dressing
Spanakopita classic Greek feta and spinach pie
Roasted vegetables with griddled saffron and chilli polenta, salsa agresto and capers

DESSERT

Lemon and elderflower posset with pistachio crust, raspberries and Viennese biscuit
Chocolate tart with honeycomb ice cream
Blueberry crème brulee, blueberry compote and amaretti biscuit
Vodka and vanilla panna cotta with minted strawberries
New Zealand Pavlova with fresh fruits
Vanilla cheesecake with candied walnuts