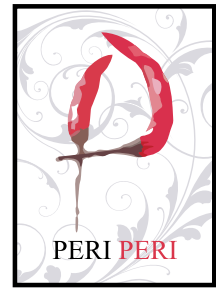


# BANQUET MENUS



## Starters

### From the Land

Pan-seared, fresh foie gras with red onion, balsamic and Muscovado compote & toasted brioche

Juniper venison carpaccio with Autumn vegetable crisps & a red currant & cherry relish

Chicken, leek and foie gras terrine with honeyed red currants, red wine jelly and toasted brioche

Seared lamb cannon & nectarines with mint, frisse, pomegranite & watercress salad

Carpaccio of smoked duck breast with a julienne of spring vegetables, organic honey, rosemary emulsion

Cold pressed cornfed chicken & foie gras terrine with peppered mango, toasted brioche & petit herb leaf salad

### From the Sea

Grilled scallops & shredded ham hock with fine cress & lemon oil

Gravalax of Scottish salmon with a shaved salad of fennel, asparagus, rocket carrot & mustard cress

Lemon sole on pickled radish, celeriac, chervil & pomegranate salad with mint infused avocado oil

Five spiced king scallop with pea puree, crispy prosciutto & avocado oil

Herb crusted tuna with pear confit, olive paste & petit herb salad

Smoked salmon salad with crispy straw vegetables & lemon honey dressing

Seared king scallops with carrot & lemon puree, pickled cauliflower & cucumber with treacle dressing

Terrine of smoked salmon, king crab, tomato & leeks with a spicy gazpacho vinaigrette

Beetroot cured Scottish salmon gravlax on sugar toasted crostini with crème fraiche coriander, caper & shallot salsa

# BANQUET MENUS

## Starters

### From the Fields

Broccoli, puy lentil, sorrel & roquefort soup with thyme seasoned croutons (v)

Roquefort, chicory & walnut Waldorf salad with orange & chive dressing (v)

Spiced beetroot, marinated feta & pumpkin seed carpaccio with lemon scented puy lentils & truffle crème fraîche (v)

Trio of chilled soups – pea & mint, plum tomato & chive gazpacho, wild mushroom & truffle (v)

Water melon, feta, marinated grape & pumpkin seed salad (v)

Chargrilled sundried tomato polenta with roasted butternut courgettes & dolcelatte salsa verde (v)

Carrot, lime & yellow split lentil soup with capote, Greek yoghurt & cinnamon (v)

Chargrilled artichokes, new potatoes, toasted hazelnuts, aged parmesan & balsamic dressing (v)

Layered roast vegetable & butterbean terrine with almond hummus & pepper & lime dressing (v)

Warm salad of char grilled artichokes, spinach, steamed asparagus, new season black truffle & sun dried tomato hollandaise (v)

# BANQUET MENUS



## Main Courses

### From the Land

Fillet of aged Charolais beef on a bed of creamy dauphinoise potatoes with morel mushrooms, vintage brandy jus, & organic caramelised baby carrots.

Roast rack of English Spring lamb with a port reduction, truffle and rosemary gratin, buttered roast potato compote, served with organic french bean lattice.

Venison fillet with smoked garlic & nettle gnocchi sautéed wild mushrooms, spinach & a peppered plum jus

Fillet of Beef roasted pink with foie gras, creamy dauphinoise potatoes, caper & shallot sautéed asparagus & tarragon béarnaise and a Madeira Jus.

Slow roasted wood pigeon with acacia honey & jersey royal new potatoes, broccoli & a blackcurrant, Dijon mustard jus

Roasted rack of lamb with sweet potato & cumin mash, steamed asparagus, chili & balsamic relish, cucumber yoghurt

Slow pinot noir braised lamb shank & crispy parsnip with baby carrots, button onions & celeriac pomme puree

Corn-fed chicken with a pumpkin & gruyere mash baby sweet corn, sage jus & rocket salad

Herbed lamb rump with a organic honey carrot & parsnip mash, runner beans, chard & a rosemary jus

Fennel seared pork fillet with a potato, apple & quince mash, buttered leeks & a cider jus

Herb roasted rack of lamb with orange & spring onion champ, asparagus, rocket & tarragon salsa verde

Flash roasted, maize-fed chicken breast on a bubble and squeak cake baby leaf spinach with a deep Madeira jus

Thyme crusted Label Anglaise chicken medallions on a warm truffle potato, broad bean & shitake salad with saffron veloute

### From the Sea

Roasted sea bass with baby clams Provencal, braised fennel & aubergine crisps

Pan-seared fillet of Scottish salmon with braised creamed leeks, celeriac purre & fine beans

Pan-fried Cod fillet with saffron fondant potatoes garden pea, sweet corn veloute & crispy pancetta

Seared salmon fillet with celeriac dauphinoise, baby fennel & pernod jus

Roast monk fish wrapped in spinach & proscuitto with tomato, garlic pomme puree & avocado beurre blanc

Seared sea bass, crushed new potatoes broad beans, peas and asparagus and a saffron butter sauce

# BANQUET MENUS

## Main Courses

### From The Fields

Taleggio stuffed arancini with thyme, sea salt cured plum tomatoes, rocket & spinach, nutmeg veloute

Lemon scented puy lentils with asparagus, mint, mozzarella & spiced beetroot

Smoked paprika & sweet potato gnocchi with garden peas, black olives, parmesan & napoli sauce (v)

Wild mushroom & roasted red pepper risotto with char grilled courgette, Roquefort & toasted pistachios

Roasted aubergine with rhubarb & puy lentil stew with a sorrel, spinach & mulberry salad (v)

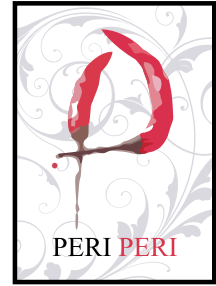
Provençal tart with saffron mash char grilled vegetables, olives & slow roast tomatoes (v)

Warm salad of green beans, sugar snaps, new potatoes & baby spinach sprinkled with feta

Buffalo mozzarella rubbed with smoked paprika on a beef tomato grilled chili peach & basil salad served with potato flat bread

# BANQUET MENUS

## Desserts



Passion fruit & lemon crème brulee tartlet with lime anglaise & spun sugar

Individual apple & rhubarb pots with an amaretti crumble & ginger ice cream

Vanilla bean & chocolate brownie cheesecake with kahlua cream & blackberries

Chocolate & chestnut mousse in a cinnamon mille feuille with candied mandarins

Sweet William pear and almond tart with a raspberry compote and mint anglaise

Pineapple & drambuie crème brulee with coconut waffle

Chocolate & grand Marnier marquis with summer berry compote, lavender stock syrup & amoretti crunch

Summer fruit pudding with elderflower stock syrup & vanilla crème fraiche

Chocolate and star anise mousse in an ice glass with fresh summer berry salad

Strawberry & black pepper parfait with lychee & lavender coulis

Amaretti & coconut Pavlova with wattle seed cream kiwi fruit, raspberries, strawberries & mint anglaise

Orange & polenta cake with grand Marnier syrup & mascarpone

Fruits of the Forest clafouti tartlet

White chocolate & oven dried raspberry terrine with a lime tuille biscuit

Saffron & vanilla bean pannacotta with a blood orange & lime compote