



Banqueting Menu

Starters

Smoked Salmon Compression

Blinis and Herb Dressing

Gilthead Bream

Bok Choy, Tomato and Artichoke Pickle

Crisp Braised Pork Belly

Spiced Sweet Potato and Vanilla Dressing

£13.50

Chicken Liver and Foie Gras Parfait

Rhubarb Chutney and Sour Dough

Rabbit and Quail Terrine

Piccalilli and Vegetable Salad

Grey Mullet

Potato Pancake, Onion Soubise and Carrot Salad

Roast Duck Breast

Plum Chutney, Onion Salad and

Spiced Sherry Vinegar Dressing

£16.50

Foie Gras Ballontine

Rolled in Gingerbread, Apples and Maple Puree

Brandon Roast Smoked Salmon

Asparagus and Mustard Hollandaise

£19.50

Main Courses

Corn Fed Chicken with Wild Mushroom

Truffle Risotto, Baby Leeks and Carrots, Albufera Sauce

'Jimmy Butlers' Pork Loin with Braised Shoulder

Apples, Shallot Puree and Aniseed Spiced Sauce

Gilt Head Bream

Crushed Potatoes and Braised Puy lentils with a Bacon Foam

Scottish Organic Salmon

Galette Potato, Fricassee of Vegetables, Hollandaise Sauce

£27.50

Gressingham Duck

Bubble and Squeak, Red Cabbage, Cannelloni of its Leg, Sherry Vinegar Sauce

Skate 'Parcel' on a Tomato Lyonnais

Cockles, Broads, Peas, Bouillabaisse Sauce

Roast Monkfish

Cauliflower Puree, Peppered Raisin and Cauliflower, Confit Chicken Wings, Chicken Reduction
£30.50

Roast Beef Fillet

Halomi Rosti, Caramelised Root, Vegetable in a Rich Red Wine Sauce

Cornish Lamb rack

Pea and Onion Ragout, Roast Sweetbreads, Potato Fondant and Thyme Dressing
£34.00

Desserts

Spiced Madeline

Lemon Curd Cream, Honey and Citrus Salad

Pecan and Treacle Tart

Vanilla Ice Cream

Vanilla Pannacotta

Macerated Strawberries in its own Consommé
£13.50

Chocolate Fondant

Sugared Almonds with a Coffee Ice Cream

Classic Lemon Tart

Raspberries and Yogurt Ice Cream

Chocolate Tart

Mint Choc Chip Ice Cream with Milk Chocolate Sauce

Crème Brulee

Poached Fruits and Yoghurt Ice Cream

Chocolate Brownie

Cherry Compote and Coconut Ice Cream
£16.50

Peanut Parfait

Salt Butter Caramel, Cinnamon Donuts and Praline Cream
£19.50

Coffee and Petit Fours

£4.50

All prices include Vat at current rate

We ask you to choose the same starter, main course and dessert for all guests,
with an alternative starter and main course for vegetarians within your party.