



Plated Dinner Menu 2010





Plated Dinner Menus 2010

Please choose one set menu from the options below and a vegetarian starter and main course

All dinner menus are served
with coffee, tea and homemade petit fours

Minimum numbers of 20 apply

Menu One

Poached salmon, sweetcorn and clam chowder with smoked cheese croutes
Slow roasted Gressingham duck breast with glazed baby vegetables, chervil mashed potato
and roasting juices
Vanilla and lime torte with
raspberry compote

Menu Two

Calves liver and thyme parfait
with rye bread toast and spiced
fruit chutney
Maize fed chicken breast stuffed with brie and soft herbs served with parmentier potatoes, panache vegetables and tomato
ragout sauce
English apple tart with homemade vanilla and mint ice cream

Menu Three

Confit duck in flour pancakes with crispy vegetable salad and spiced berry compote
Baked salmon fillet with crushed new potatoes, steamed green beans
and hollandaise sauce
Citrus mousse with strawberry coulis

Menu Four

Mini smoked haddock, spring onion and coriander fish cakes with citrus salad and chilli oil
Braised beef with wild mushrooms and button onions served with roast carrots, gratin potatoes and
red wine sauce
Blueberry cheese cake with marinated fruits



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Menu Five

King prawn, rocket and caper salad with aioli

Loin of pork stuffed with apricots and rosemary served with roast potatoes seasonal vegetables and Dijon mustard sauce

Orange and basil mousse

with nut brittle

Menu Six

Game and Foie Gras terrine with baby shoot salad and
golden raisin puree

Leg of lamb steak with garlic, parsley and mint butter,
roasted new potatoes
and sauté vegetables

Chocolate marquis with white chocolate sauce and roasted cumquats

Vegetarian Starters

Caramelised butternut squash soup with girolle mushrooms
and truffle oil

Plum tomato, fig and asparagus salad with parmesan shavings and balsamic reduction
Goat's cheese, baby beetroot

and watercress salad with dill and honey dressing

Saute field mushroom, white asparagus and wild flower salad with soft quail eggs

Vegetarian Main Courses

Baked aubergine stuffed with spiced cous cous and goats cheese

Pumpkin leek and rocket tart with tomato compote

Green herb risotto with broad beans and fennel

Butternut squash, spinach and leek strudel with tomato and garlic sauce

£36.00
