



# Plated Dinner Menu 2011





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- Please choose one starter, main course and dessert for all of your guests
- A vegetarian option should also be selected for starter and main course
- Minimum numbers of 20 apply

**Price per person £41.50**

### Starters

- Pressed ham hock terrine with homemade piccalilli, foccacia toast and baby leaf salad (A)
- Seared sesame tuna with wasabi, pickled ginger and watercress shoots (D,G,A)
- Beetroot cured salmon with crushed broad beans, dressed rocket and dill crème fraiche (A,G)
- Carpaccio of beef with tomato and pimento salsa, creamed avocado and bull's blood leaf (G)

### Vegetarian Starters

- Pearled mozzarella, sun blushed tomato and Thai asparagus salad with white balsamic dressing (G)
- Sweet potato and chilli soup with coriander oil (Vg,D)

### Main Course

- Corn fed chicken breast stuffed with mozzarella, chorizo and chives (A)
- Slow roast belly of pork with black pudding and cauliflower puree (A,G)
- Seared sirloin of British beef with thyme roasted shallots, and red wine reduction (A,G,D)
- Grilled butterfly trout with salsa verde and beurre blanc sauce (A,G)
- Crispy roasted spiced duck breast with red currant compote and juniper jus (A,D)
- Pan roasted rump of lamb with sauté wild mushrooms baked garlic and merlot wine sauce (A,D)

### Vegetarian Main course

- Baked Evesham goat's cheese and red onion tartlet with leek and tarragon fricassee (A)
- Char-grilled halloumi on tomato and chervil risotto with pea puree (A)
- Butternut squash wild mushroom and baby spinach pudding with Pommery mustard and smoked cheddar sauce
- Wild mushroom marinated artichoke heart and smoked paprika fricassee with parmesan crisps (A)

***All main courses will be served with seasonal vegetables and accompaniments***



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## Desserts

- Glazed seasonal fruit tart with rose and lychee cream (V)
- Dark chocolate berry gateaux with white chocolate sauce (V,A)
- Strawberry delice with chocolate crumb (V,N)
- Dark chocolate fondant with black cherry compote (V,A)
- Warm pear and almond cake with vanilla mascarpone (V,N)
- Lime curd tart with Italian meringue (V)
- Carpaccio of caramelised pineapple with macerated berries & toasted coconut (Vg)

## Tea, Coffee and homemade Petit Fours