

# SPRING BANQUETING MENUS 2019

## First Course

### Spring Rabbit Pithivier

Caramelised Leeks, Radishes and Cucumber Yoghurt

Or

### Smoked Trout Fillet

Gin & Tonic Dressing, Lemon Mousseline

Or

### Mozzarella, Tomato & Black Olive Galette

Micro Salad, Wild Garlic Salsa

Or

### Lemon Sole & King Prawn Terrine

Watercress Chiffonade, Tomato Gel and Balsamic Pearls

Or

### Peppered Angus Beef Carpaccio

Rocket, Shaved Pecorino and Olive Oil

Or

### Beetroot Ravioli

Crayfish & Jerusalem Artichoke Bouillon

A Selection of Handmade Artisan Breads



Lamb Shank Pithivier

Gherkins, Pickled Onions and Endive, Za'atar Yoghurt

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## Second Course Ideas

### Fennel & Tomato Granita

Nigella Seed Straw

Or

### Halibut & Salmon Mosaic

Asparagus Velouté

Or

### Seared King Scallops

Lardon, Spring Greens, Hazelnut Butter

Or

### Foie Gras Ballotine

Kumquat Marmalade, Brioche Croûte

Or

### Grilled Bream

Black Linguini, Mangetout and Cherry

Tomatoes

Lemon Emulsion

Or

### Dorset Crab Thermidor

Devilled Parmesan Sables, Spinach Leaves



**Seared King Scallops**  
Pear Carpaccio with Ginger, Vanilla Pod Jus

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## Main Course Ideas

### Entrecôte Boccuse

Caramelised Red Onion, Dijonnaise Sauce  
Cavolo Nero  
Potato Lyonnaise

Or

### Pan Fried Cod

Spiced Cumin Crust, Courgette Raita  
White Beans & Lentil, Minted Sugar Snaps

Or

### Poussin Breasts with Lemon & Tarragon

Pearl Barley Risotto  
Asparagus, Spring Onion and Tomato

Or

### New Season Lamb Cutlets

Almond Croquette, Spinach, Anchovies and  
Capers

Or

### Veal Chateaubriand

Orange & Date Salsa  
Roasted New Potatoes, Fine Bean Bundle

Or

### Roasted Venison Loin

Rhubarb & Rosemary Gel, Juniper Reduction  
Nettle Gnocchi, Baby Carrot



New Season Lamb Cutlets  
Crushed New Potatoes, Grilled Asparagus

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## Desserts

### Rhubarb & Custard

Vanilla Pod Bavarois, Rhubarb & Orange Compote,  
Shortbread Crescents

Or

### Passion Fruit and Dark Chocolate Cannelloni

Hibiscus Sorbet, Coconut Tuile

Or

### Profiteroles

Filled with Pistachio Ice Cream  
Pineapple, Blueberry and Fresh Mint Salad

Or

### Sticky Toffee Soufflé

Poached Victoria Plums, Ginger Parkin

Or

### St. George's Lattice Tart

Clotted Cream Ice Cream

Or

### Crêpes Suzette

Grand Marnier, Orange Sorbet, Praline Shard



Treacle Tart  
Passion Fruit Purée, Stem Ginger Ice Cream

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## Savouries

**Oxford Blue Panna Cotta**  
Grape Salad, Burnt Mulberry Syrup

Or

**“Devils on Horseback”**  
Piccalilli, Chicory Leaves

Or

**Chorizo, Fried Potatoes and Spring Onions**  
Jerez Dressing

Or

**Oyster Mushroom Tempura**  
Wasabi Mayonnaise

Or

**Stilton Rarebit**  
Smoked Pancetta

Or

**Emmental Fondue**  
Pickles and Croutes

## To Finish

**Fairtrade Coffee**  
A Selection of Teas and Infusions

**Handmade Chocolates and Sweetmeats**



**Comte and Pumpkin Gougère**  
Garden Pickles