

SAMPLE BANQUETING MENUS – SRPING/SUMMMER 2020

First Course Ideas

Crab & Watercress Roulade
wrapped in Smoked Salmon
Rocket Salad, Lime Mayonnaise

For Vegetarian Guests

Tian of Pressed Mediterranean Vegetables
Rocket Salad, Green Herb Salsa

or

Lamb Shank Terrine
Pickled Gherkin & Baby Beets
Honey Za'atar Yoghurt

For Vegetarian Guests

Pressed Spring Vegetable Terrine
Pickled Gherkin & Baby Beets
Honey Za'atar Yoghurt

or

Roquefort Soufflé
Blush Poached Pear, Endive
Saffron Dressing

or

Jerez Squid & Shrimp Salad
Pink Grapefruit & Avocado

For Vegetarian Guests

Asparagus & Spring Radish Salad
Pink Grapefruit & Avocado

or

Goat's Cheese & Hazelnut Filo Parcels
Celeriac & Rhubarb Vinaigrette

or

Cornish Mackerel Fillets
Puy Lentils, Vegetable Mirepoix
Red Onion Tart Tatin

For Vegetarian Guests

Beetroot Falafel
Puy Lentils, Vegetable Mirepoix
Red Onion Tart Tatin

A Selection of Handmade Artisan Breads



Lamb Shank Pithivier
Gherkins, Pickled Onions and Endive, Za'atar Yoghurt

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Second Course Ideas

Rainbow Trout

Spring Greens, Wild Garlic & Almond Butter

For Vegetarian Guests

Chargrilled Butternut & Aubergine

Spring Greens, Wild Garlic & Almond Butter

or

Salsify, Mushroom & Gruyère Gratin

Pastry Crescents

or

Darne of Cod

Chorizo Crust, Lemon Emulsion
Spring Onions & Radish

For Vegetarian Guests

Stuffed Plum Tomatoes

Quinoa, Pea & Pimento
Lemon Dressing

or

New Season Duet

Nettle Broth, Rabbit & Quail Scotch Egg

For Vegetarian Guests

Spring Vegetable Duet

Nettle Broth, Spinach Croquette

or

Miniature Fishmongers' Pie

Haddock, Salmon and Wild Fennel

For Vegetarian Guests

Miniature Vegetarian Pie

Chick Pea, Tomato & Fennel

or

Caramelised Leek & Caper Tartlet

Beetroot Carpaccio, Tarragon Crème Fraiche



Baked North Sea Cod

Caramelised Fennel, Peas & Pimento, Dill Beurre Blanc

SAMPLE BANQUETING MENUS – SRPING/SUMMMER

Main Course Ideas

Rose Veal Saltimbocca

Smoked Bacon, Lemon & Sage
Lyonnaise Potatoes
Herb Baked Tomatoes & Fine Beans

For Vegetarian Guests

Cabbage, Apple & Raisin Pirozhki
Sour Cream with Lemon & Sage
Lyonnaise Potatoes
Herb Baked Tomatoes & Fine Beans

or

Organic Chicken Breast Ballotine

Lemon Grass & Ginger Stuffing
Coconut Cream Sauce, Jasmine Rice
Steamed Bok Choy with Pimento

For Vegetarian Guests

Thai Vegetable Green Curry
Crispy Shallots, Jasmine Rice
Steamed Bok Choy with Pimento

or

Roasted Atlantic Halibut with King Scallop

Champagne & Wild Herb Velouté
Crushed New Potatoes, Spinach
Purple Sprouting Broccoli

For Vegetarian Guests

Mediterranean Vegetable Lasagne
Crushed New Potatoes, Spinach
Purple Sprouting Broccoli

or

Chargrilled Brochette of Spring Lamb

Savoury Courgette Cheesecake
Red Wine Cinnamon Reduction
Red Lentils, Wilted Little Gem

For Vegetarian Guests

Chargrilled Tofu, Aubergine and Sweet Pepper

Savoury Courgette Cheesecake
Fresh Mint & Chilli Salsa
Red Lentils, Wilted Little Gem

or

Mallard Breast & Pithivier

Morrel & Mushroom Demiglace
Rainbow Chard
Dauphinoise Potatoes

For Vegetarian Guests

Beetroot & Hazelnut Tart Tatin

Morel Mushrooms, Green Herbs
Rainbow Chard
Dauphinoise Potatoes

or

Poached Fillet of Beef "Prince Albert"

Red Cabbage & Redcurrant Chiffonade
Horseradish Jus
Fondant Potatoes

For Vegetarian Guests

Crispy Chick Pea Pancakes

Red Cabbage & Redcurrant Chiffonade
Romesco Sauce
Fondant Potatoes



Grilled Lamb Brochettes
Pistachio, Honey & Warm Spices

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Dessert Ideas

Apple & Rhubarb Turnover
Blood Orange Sorbet

or

Banana & Date Mille-Feuille
Lavender Ice Cream
Kumquat & Starfruit Compote

or

Frangipane Plum Tart
Clotted Cream, Damson Coulis

or

Tangerine Marmalade & Ginger Crème Brûlée
Chargrilled Fruit Kebab

or

Espresso Chocolate Martini
Pistachio Ice Cream, Pirouline Wafer

or

Mojito Jelly
Mint Macaron, Mango & Lime Salsa

A Vegan Berry & Ice Cream dessert and a selection of Farmhouse Cheeses with Fresh Fruits will be offered to any guest who declines the dessert



Banana & Date Mille-Feuille
Lavender Ice Cream, Kumquat & Starfruit Compote

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Savouries

Mini Cheese Fondue

Pear, Gherkin, Sourdough Crostini

or

Manchego

Quince Curd & Grissini

or

Devilled Kidneys

Smoked Bacon, Romesco Sauce

For Vegetarian Guests

Chickpea & Sesame Kofta

Romesco Sauce

or

Anchovy Tartlets

Watercress, Cherry Tomatoes & Sour Cream

For Vegetarian Guests

Lentil & Raisin Moneybags

Watercress, Cherry Tomatoes & Almond Yoghurt

or

Smoked Mozzarella Feuillette

Baby Leeks, Lemon Vinaigrette

To Finish

Fairtrade Coffee

A Selection of Teas and Infusions

Handmade Chocolates and Sweetmeats



Smoked Mozzarella Soufflé
Heritage Tomatoes, Black Olives, Acacia Honey Dressing