CONFERENCE AND SUMMER SCHOOL
SAMPLE BANQUET SUMMER DINNER MENUS

(Rolls, Butter and Still and Sparkling Bottled Water, Linen Table Runners, Napkins and Printed Menu Cards are included)

**Octopus Terrine with Samphire and Crab Salad, Avocado Purée and Molho Verde**
(V - Butternut Squash and Fennel Terrine with Peanut and Samphire Salad, Avocado Purée and Molho Verde)

**House Oak Smoked Roast Salmon Pavé with Pea Purée and Summer Green Vegetables**
(V – Goats’ Curd Beignet with Pea Purée and Summer Green Vegetables)

**Venison Loin with Grue de Cacao Jus, Cauliflower, Brussels Sprouts and Parisienne Potatoes**
(V - Pulse, Spinach and Vegetable filled Portobella with Wild Mushroom Sauce, Cauliflower, Brussels Sprouts and Parisienne Potatoes)

**Popping Vanilla Crème Brûlée with Blackcurrant and Hibiscus Sorbet**
Coffee and Chocolates

Chicken Liver Parfait with Toasted Brioche Savoury Granola and Apricot Purée
(V - Cheese and Roquefort Terrine with Toasted Brioche Savoury Granola and Apricot Purée)

Poached Scallops with Smoked Salmon, Leeks and Samphire
(V - Summer Truffle Risotto)

Roast Breast of Guinea Fowl with New Potato Sauté, Sweetcorn Cream, Portobello Mushrooms, Peas and Crispy Pancetta
(V - Globe Artichoke with Spinach and Feta with New Potato Sauté, Sweetcorn Cream, Portobello Mushrooms and Peas)

Hot Chocolate Fondant with Banana Crumble, Vanilla Ice Cream and Salted Caramel Sauce
Coffee and Chocolates

Chilled Samphire Soup with Crab, Samphire and Saffron Potato Salad
(V - Chilled Samphire Soup with Cashew Nuts, Samphire and Saffron Potato Salad)

Quail and Apricot Terrine with Savoury Granola, Sweet and Sour Cranberries
(V - Asparagus with Quail Eggs Sun-blushed Tomatoes and Olives)

Duck Breast with Date Purée and Goats Cheese Emulsion, Choy Sum and Parisienne Potatoes
(V - Butternut Squash and Hazelnut Pattie with Date Purée and Goats’ Cheese Emulsion, Choy Sum and Parisienne Potatoes)

Poached Pear in Mulled Wine with Blackberry Sorbet and Mascarpone Cream
Coffee and Chocolates