



SPRING/SUMMER BANQUET SAMPLE MENUS 2015

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

Pea and Ham Broth with Goats' Curd Fritter and Asparagus
(V - Pea and Celeriac Broth with Goats' Curd Fritter and Asparagus)

Char-Grilled Chicken Supreme with Tomato Risotto, Pesto, Parmesan Crisps, Capers and Olives
(V - Char-Grilled Vegetables and Halloumi with Hummus, Tomato Risotto, Pesto, Parmesan Crisps, Capers and Olives)

Lemon Tart with Limoncello Ice Cream, Blackberry Purée and Hibiscus Meringue

Coffee and Chocolates



Asparagus with Serrano Ham, Quail Eggs and Watercress
(V - Asparagus with Asparagus Mousse, Quail Eggs and Watercress)

Roast Loin of Lamb and Hash with Caramelised Onions, Baby Carrots, Broad Beans and Mint Jelly
(V - Spinach and Feta Filo Cakes and Quorn Hash with Caramelised Onions, Baby Carrots, Broad Beans and Mint Jelly)

Summer Berry and Orange Terrine with Crème Brûlée Ice Cream

Coffee and Chocolates



Tomato and Goats' Cheese Tart with Olive Salt

Sea Bass Fillet with Raisin Couscous, Citrus and Chilli Dressing
(V - Flowering Courgette with Tofu and Walnut Mousse with Raisin Couscous, Citrus and Chilli Dressing)

Braised and Barbecued Beef Cheek with Saffron Cabbage, Baby Carrots and Sour Cream Mash
(V - Braised and Barbecued Tempeh with Halloumi and Pineapple Brochette, Saffron Cabbage, Baby Carrots and Sour Cream Mash)

Summer Pudding with Clotted Cream Crème Brûlée and Strawberry Sorbet

Coffee and Chocolates