



## **CONFERENCE AND SUMMER SCHOOL** **SAMPLE BANQUET 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 Portabella 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**