

Dinner Menu

Reception Canapés

Please select 4 canapés

Hot

Baby quail egg Florentine with pink pepper hollandaise

Fig and pearl onion tart tatin with infused tarragon and white balsamic syrup

Warm pea and mint tart with Parmesan

Apple and caramelised tomato rarebit

Salmon on bamboo skewers with green olive tapenade crust

Smoked haddock fishcakes, tarragon and pink peppercorn hollandaise

Baked queen scallop with basil buerre blanc and pancetta lardons

Southeast fish pie spoons with salsa Verdi

Lamb and tomato consommé with rosemary muffin

Chicken and lime rock salt skewers

Rosemary and Yukon potato rosti with fillet of beef and tamarind onion relish

Seared lamb skewer with mint and herb crust

Cold

Nisôise salad, quail egg and white balsamic

Persian feta, micro rocket, tomato on lemon shortbread

Roasted pepper, baby spinach and pineapple sushi roll with pomegranate

Wild mushroom palmiers, creamed goats cheese and dragachelio

Pea Blini, cauliflower puree, tomato and tarragon jelly

Lobster and crab frittata with crunchy tomato skins

Whiskey marinated Dorset crab in filo with lime infused white balsamic

Smoked salmon with strawberries, cucumber and mint dressing

Beetroot cured salmon, pea blini and lemon and thyme mascarpone

Confit salmon with fennel salad on chilli foccacia

Foie gras parfait on brioche with muscatel chutney

Oak smoked venison with fig and pear puree and rosemary jelly

Bbq tamarind beef, bean and mint salad within a wonton basket

Pancetta and peach salad with red basil and mozzarella

Starters

Pear Roquefort and hazelnuts with baby spinach salad and foccacia crôte and balsamic reduction
Home-cured beetroot salmon with buckwheat blini, pickled vegetables, crème fraîche and caviar
Roast vegetable timbale with polenta cake and roast tomato pesto
A warm salad of slow roast tomato, crisp pancetta with goat's cheese salad and balsamic reduction
Caramelized red onion and goats cheese tarte tatin with bitter leaves and Dijon vinaigrette V
A mosaic of autumn game terrine with fig chutney and winter leaves
Beetroot gravalax with watercress, fine bean and celeriac salad, lemon and shallot reduction
Tian of smoked salmon, avocado and plum tomato on crôte with sweet lemon and pepper dressing

Mains

Braised tenderloin of pork with a herb crust, buttered vegetables, light mustard sauce
Maize fed chicken, crushed new potatoes with baby corn, wilted spinach and watercress salsa
Seared sea bass, crushed new potatoes, broad beans, peas and asparagus and a saffron butter sauce
Seared salmon fillet with celeriac Dauphinoise, roast fennel and salsa Verde
Rump of welsh spring lamb with crushed new potatoes, mixed beans and watercress salsa
Confit of duck leg with roast garlic mash, wild mushrooms cavalo Nero and sour cherry sauce
Mirin infused salmon with udon noodles and Chinese greens and sake ginger dressing
Roast sea bass with chervil infused Dauphinoise potato, roasted fennel and celeriac and a saffron cream sauce

Vegetarian Mains

Stuffed courgette flower stuffed with mushroom duxelle, fennel, and petit pois and Gorgonzola risotto
Open lasagne of mixed peppers, courgettes, aubergines fontina cheese and roast tomato sauce
Roast vegetable cous cous wrapped with aubergine slices, herb salad and salsa
Autumn vegetables with butternut squash, wild mushrooms and mustard dressing
Portobello mushrooms with courgette, beetroot and sun blushed tomatoes and watercress pesto
Jerusalem artichoke, cavalo Nero and chestnut risotto with Pecorino shavings and truffle oil

Dessert

Traditional summer pudding with lemon crème fraîche and strawberry purée

Individual pecan pies with maple crème Anglaise and redcurrants

Individual apple tarte tatin with cinnamon mascarpone cream

Lime and vanilla pannacotta with summer berry compote and lemon shortbread

Pineapple and nougatine parfait with mango coulis and marbled chocolate shard

Stacked blueberries and raspberries with lemon cream and shortbread biscuits

Dense chocolate terrine with seasonal fruits, Brandy cream and almond tuille

Drinks

San Rafael Sauvignon blanc

San Rafael Merlot

Bottled beer

Fruit Juices

Mineral water

Soft Cocktails

Please select 1

Pomegranate crush

Fresh lime, mint, pomegranate juice, crushed ice

Apple mojito

Fresh lime, mint, brown sugar, lime cordial, apple juice, crushed ice

Virgin Chinese lily

Fresh lemon, orgeat syrup, lychee puree, lychee juice, ice

Apple & Elderflower cordial

Raspberry Crush

Raspberry juice, soda water & mint

Apple Shoggi

Apple juice, sparkling water, fresh mint & lemon zest

Homemade Lemonade

