

WINTER BANQUETING MENUS 2018

First Course

Hot Smoked Salmon

Salsify and Black Truffle Rosti, Fried Quail's Egg

Or

Suffolk Hare Bonbon

Kohlrabi and Yellow Beetroot, Cranberry Walnut Relish

Or

Farmyard Vegetable Salad

Lardons, Garlic Croutons, Poached Duck Egg, Elderberry Dressing

Or

Sea Trout and Lobster Ballotine

Basil Mousseline, Paprika Caper Mayonnaise

Or

Wild Mushroom Croustade

Crispy Pancetta, Woodland Forager's Salsa

Or

Devilled Shrimp Tempura

Avocado, Tomato and Red Onion Vinaigrette

A Selection of Handmade Artisan Breads

Recommended White Wine

Ashbourne Sauvignon/ Chardonnay 2017

Domaine Coudoulet Pinot Gris 2015

Nutbourne Sussex Reserve 2017

Petit Chablis, Domaine Du Colombier 2016



Suffolk Hare Bonbon
Kohlrabi and Yellow Beetroot, Cranberry Walnut Relish

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Second Course Ideas

Steamed Halibut in Basil Leaves

Samphire, Lemon Emulsion, Tomato and Wild Garlic Oils

Or

Consommé Royale

Black Truffle, Wild Mushroom Scones

Or

Tranche of Stone Bass

Butternut Purée, Toasted Almonds, Micro Herbs

Or

Langoustine Ravioli

Squid Ink Pasta, Kalettes, Lobster Bisque

Or

Smoked Mozzarella Soufflé

Heritage Tomatoes, Black Olives, Acacia Honey Dressing

Or

Sole Coronet filled with Smoked Salmon Mousseline

Samphire, Tarragon Velouté



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Samphire, Tarragon Velouté

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Main Course Ideas

Hereford Fillet Steak

Caramelised Red Onion, Potato and Parsnip Rösti,
Broccoli Florets
Dijon Mustard Beurre Blanc

Or

Roasted Baby Chicken

Chestnuts, Shallots and Trompette Mushrooms,
Burgundy Jus
Pommes Anna, Buttered Sprouts

Or

Loin of Roe Deer wrapped in Chard Leaves

Rowanberry Gel, Broad Bean Purée, Game
Reduction
Dauphinoise Root Vegetables

Or

Chateaubriand of English Rose Veal

Sweet Potato and Beetroot Castle
Courgette Ribbons
Sauce Béarnaise

Or

Guinea Fowl with Pigeon Stuffing

Smoked Bacon, Damsons and Wild Sage
Leeks Mornay

Or

Rump of Lamb

Slow Cooked Hogget Croquette
Dates, Cumin and Masoor Dal
Spiced Savoy Cabbage

Recommended Red Wine

The River End, Pinot Noir, Western Cape 2014

Côtes Du Rhône, Domaine Andeol Salavet, 2017

Klein Constantia Cabernet Merlot 2012

Château Peyrat, Côtes de Castillon, 2014

Mountadam, Barossa Valley Cabernet
Sauvignon 2015



Rump of Lamb
Slow Cooked Hogget Croquette, Dates, Cumin and
Masoor Dal, Spiced Savoy Cabbage

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Desserts

Chocolate and Pistachio Pavlova
Plum and Blueberry Kissel, Crème Fraiche

Or

Pear Tarte Tatin
Oxford Blue and Thyme

Or

Kumquat Marmalade Sponge Pudding
Stem Ginger Ice Cream

Or

Pink Peppercorn Meringue
Greengage Chantilly, Rocky Road Ice Cream

Or

Lemon Verbena Panna Cotta
Black Figs, Elderberry Sorbet

Or

Nursery Memories
Mini Jam Roly Poly, Rhubarb Jelly,
Treacle Tart

Recommended Dessert Wine

Côteaux du Layon, Chaume,
Domaine des Forges 2014



Nursery Memories
Mini Jam Roly Poly, Rhubarb Jelly,
Treacle Tart

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Savouries

Chanterelle Mushroom Galette

Rocket, Beetroot Crème Fraiche

Or

Welsh Rarebit

Toasted Walnut Bread, Date Chutney

Or

Scotch Woodcock

Harvy Scarvy Norfolk Relish

Or

Soft Roe, Caper and Red Onion Brioche

Paprika Mayonnaise

Or

Comte and Pumpkin Gougère

Garden Pickles

To Finish

Fairtrade Coffee

A Selection of Teas and Infusions

Handmade Chocolates and Sweetmeats



Comte and Pumpkin Gougère
Garden Pickles