

SUMMER BANQUETING MENUS 2019

First Course Ideas

Citrus Cured Salmon

Galia Melon, Coriander, Orange and Chilli Salsa

Or

Courgette Flower with Shrimp & Caper Mousseline

Basil Pesto

Or

Smoked Norfolk Duck Breast, Avocado & Burrata

Rose Geranium Dressing

Or

Selsey Crab & Crayfish Tian

Watercress Vichyssoise, Saffron Oil

Or

Heritage Tomato, Asparagus & Goats Cheese Tatin

Tarragon Emulsion



Scottish Salmon Carpaccion

Pine Nuts, Gherkins & White Balsamic

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Second Course Ideas

Monkfish Wrapped in Serrano Ham

Summer Greens, Turmeric & Sumac Yoghurt

Or

Wild Mushroom Arancini

Tomato Coulis, Tapenade, Rocket & Parmesan

Or

Tapestry of Sole & Salmon Trout

Pea Velouté, Mange Tout

Or

English Asparagus

Leek Ribbons, Sweet Peppers, Dill Hollandaise

Or

Chilled Lobster Bisque

Lobster Taco, Balsamic Pearls, Lemon Crème Fraiche



Chargrilled Asparagus
Cucumber Mousseline, Soft Boiled Quail Egg, Plum Tomato Salsa

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Main Course Ideas

Breast of Guinea Fowl

Indian Spiced Cabbage,
Chickpea Packora
Cucumber and Mint Raita

Or

Aberdeen Angus Beef

Rare Fillet and Oxtail Croquette
Broad Bean Purée, Red Onion Marmalade,
Lyonnaise Potatoes

Or

Roasted Stone Bass

Butternut & Sage Tortellini, Leaf Spinach, Anchovy Fennel Broth

Or

Rack of Welsh Lamb

Gem Squash with Ratatouille, Fresh Mint Jelly
Pinot Noir Reduction

Or

English Rose Veal Chateaubriand

Dauphinoise Potatoes, Baby Garden Vegetables, Sauce Dijonnaise



28 Day Aged Hereford Beef Three Ways
Butternut, Turned Courgette, Fine Herb Salsa

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Dessert Ideas

Peach & Cherry Eton Mess

Meringue, Kirsch and Melba Sauce

Or

Strawberry and Champagne Frappe

Elderflower Sherbet, Millionaire's White Chocolate Finger

Or

Coconut, Date & Kafir Lime Gel

Peanut Brittle, Rose Petal Syrup

Or

Dark Chocolate Marquis

Pistachio Macaron, Coffee & Vanilla Ice Cream Affogato

Or

Santiago Tart

Raspberries, Crème Fraiche



Dark Chocolate Marquis
Pistachio Macaron, Coffee & Vanilla Ice Cream Affogato

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Savouries

Strawberry & Oxford Blue Salad
Roasted Hazelnuts

Or

Baked Oyster
Tabasco Sorbet

Or

Melted Camembert
Gooseberry Compote, Melba Toast

Or

King Scallop & Black Pudding
Sage Butter

Or

Summer Chanterelle Galette
Tomato Concasse

To Finish

A Selection of Teas and Infusions

Handmade Chocolates and Sweet Meats



Baked Oyster
Tabasco Sorbet Pearl, Samphire