

# Annual Menu

starters

salmon

poultry

lamb

desserts

"The sourcing wherever possible of the best regional and Organic Produce is at the heart of all our Banquet Menus. The South of England has some of the finest producers and suppliers in the UK and we are delighted to champion their fabulous produce here at London Marriott Hotel County Hall"

Please choose 1 Starter, 1 Main Course and 1 Dessert for All not Including Dietary Requirements

### Starter

- Wasabi Cured Salmon, Basil, Watermelon, Avocado, Radish
- Duck Liver Parfait, Madeira Jelly, Brioche, Sauterne Raisin Coulis
- Potted Salmon, Crème Fraiche, Beets, Cucumber & Horseradish Potato Salad
- Leek Tart with Smoked Salmon & Crème Fraiche, Dill, Cucumber & Caviar
- Crab Tart, Gruyere, Sweetcorn, Spiced Aubergine, Chilli

### Main Courses

- Lamb Cutlets, Brioche & Herb Crust, Celeriac Dauphinoise, Spinach, Minted Pea Jus
- Breast of Guineafowl, Braised Spring Onions, Creamed Sweet Potato, Confit Leg
- Fillet of Black Angus Beef, 'Tongue n Cheek', Fondant Potato, White Onion Puree, Sauce Borderlaise
- Breast of Gressingham Duck, Confit Leg, Cauliflower & Cumin, Spiced Glazed Fig, Port Jus
- Fillet of Sea Trout, Crushed New Potato, Cucumber Butter Sauce, Samphire
- Ginger & Soy Glazed Sea Bass, Spiced Salmon & Crab Bon-Bon, Chilli Beans, Asian Dressing
- Baked Monkfish, Smoked Ham, Asparagus, Crushed Potato Clam & Sweetcorn Chowder

### Dessert

- Coffee Dome, Cassis Centre
- "Strawberry & Basil Charlotte, Balsamic Jelly
- Lemon Tart, Lime Meringue
- Buttermilk Panna Cotta, Red Wine Poached Figs
- Chocolate Charlotte, Praline Macaroon, Toffee Jelly
- Vanilla Truffle, Liquid Cherry Centre
- Apple Mousse

# Vegetarian Annual Menu

## Starter

- Marinated Asparagus, Crispy Poached Egg, Truffle, Sauce Choron
- Baked Goat's Cheese, Roasted Figs, Apple Balsamic & Rocket
- Salad of Grilled Artichoke, Old Winchester, Lemon Dressing
- Heritage Carrot Salad, Goat's Curd, Orange Dressing

## Main Courses

- Wild Mushroom & Montgomery Cheddar Cobbler
- Roasted Asparagus & Wild Mushroom Risotto
- Smoked Aubergine Cannelloni, Tomato & Basil
- Curried Cauliflower Pithivier, Coconut Cream, Crisp Parsnips