

Breakfast | Breaks | Buffet Menu | Working Lunch | Vegetarian Menu | Lunch/Dinner Menu Spring/Summer & Autumn/ Winter | Cheese Courses | Canapé Menu

crafted for you

**London Marriott Hotel**

County Hall | London | SE1 7PB

[www.marriottcountyhall.com](http://www.marriottcountyhall.com)

# BREAKFAST

cereals

juices

coffee

tea

pastries

milk

yogurt

eggs

## Breakfast

### Full English Buffet **£22**

- Freshly Pressed Orange Juice
- Assorted Fruit and Plain Yoghurts
- Assorted Sliced Fruits
- Muesli and Selection of Cereals
- Grilled Bacon, Sausages, Mushroom, Tomato and Scrambled Egg
- Freshly Baked Breakfast Pastries, Muffins, Croissant, Unsalted Butter and Preserves
  
- Selection of Tea and Coffee

## Breakfast

### Continental Buffet **£19**

- Freshly Pressed Orange Juice
- Assorted Fruit and Plain Yoghurts
- Selection of Charcuterie
- Selection of Continental Cheeses
- Assorted Sliced Fruits
  
- Muesli, Nuts and Seeds

Freshly Baked Breakfast Pastries, Croissant, Pain aux  
Chocolate, Breads, Unsalted Butter and Confiture

Selection of Tea and Coffee

## **Breakfast**

### **American £25**

- Freshly Pressed Orange Juice
- Granola with Fresh Blueberry Yoghurt and Manuka Honey
- Tasted Bagels with Cream Cheese and Smoked Salmon
- Eggs Benedict
- Waffles with Sour Cream and Mixed Berry Compote
- American Muffin Selection
- Selection of Tea and Coffee

### **3 Course Deluxe Breakfast £35**

- Poached Fruits and Set Vanilla Yogurt Bavaois
- Breakfast Assiette - Free Range Sausages wrapped in Smoked Bacon. Wild Mushrooms Filled Brioche with Sour Cream and Truffle. Scrambled Duck Eggs with Smoked Salmon and Caviar
- Buttermilk Pancake Stack, Maple Syrup, Unsalted Butter
- Coffee, Tea and Freshly Pressed Orange Juice

# BREAKS £9 Per Break

muffins

pastries

juices

cakes

bagels

coffee

tea

## 1

### Arrival

- Mix – Super Berry
- Passion Fruit Curd & Granola Jar, Greek Yoghurt
- Oatmeal Muffins with Dried Cranberries

### Mid Morning

- White Chocolate Cookies
- Clementine's
- Lincolnshire Poacher Cheese & Wiltshire Cured Ham

### Afternoon

- Gluten Free Brownies
- Dried Fruits & Vegetable Crisps
- Hummus, Vegetables, Bib Lettuce

## 3

### Arrival

- Mix-Apricot Crumble
- Our Own Bircher Muesli Jars
- Gillray's Sausage Patty & HP Sauce

### Mid Morning

- Coffee Macaroons, Coffee Ganache
- Caramelised Walnuts
- Lime & Mint Marinated Watermelon

### Afternoon

- Pistachio Nougat
- English Cheddar Shortbread, Olive Tapenade
- Victoria Sponge Sandwich

## 2

### Arrival

- Mix-Healthy Nut
- Fresh Fruit Salad with Mint & Pomegranate
- Selection of Freshly Baked Breads

### Mid Morning

- Sweet & Spiced Popcorn
- Chocolate Sheets
- Oatmeal & Dry Fruit Bars

### Afternoon

- Home Baked Banana Bread
- Miniature Savoury Cheddar & Watercress Scones
- Finger Sandwiches

## 4

### Arrival

- Mix Awake
- Granola Bars & Fresh Cut Fruit
- Vanilla Greek Yoghurt, Seeds & Nuts, Pomegranate & Honey

### Mid Morning

- Berry & Fruit Jelly
- Our Own Gillray's Sausage Rolls & HP Sauce
- Honeycomb & Chocolate Honeycomb

### Afternoon

- Vanilla Fudge & Dark Chocolate Caramel
- Poached William's Pear & Blackberry Crumble
- Chilli Marinated Pineapple

# SANDWICH LUNCH £23

salads

wraps

fish

beef

pasta

desserts

beverages

sandwiches

## **Working Sandwich Lunch Menu**

- Sliced Salt Beef, Pickled Cucumber & Grain Mustard
- Roasted Vegetables, Mozzarella & Pumpkin Pesto (v)
  - Roasted Chicken, Mozzarella & Tomato Chilli Jam
- Sliced Free Range Egg, Baby Spinach & Tomato (v)
  - Smoked Salmon, Cheese Cream & Chive
  - Prawn Mayonnaise, Cucumber & Rocket

Sandwiches are served on a variety of Deli Rolls & Breads

All Sandwiches served with Tossed Mixed Salad, Kettle  
Chips & Fresh Cut Fruit



# BUFFET LUNCH £37.50

salads

fish

beef

pasta

desserts

beverages

sandwiches

## Buffet Menu A

### Starters

- 'London' Cured Salmon, Basil Infused Watermelon Salad, Miso Dressing
- Salad of House Corned Beef, Cornichons, Watercress, Mustard
- Marinated 'Rosary' Goat's Cheese, Sunflower Seeds, Beet Jelly, Sour Dough Shards (v)

### Main Courses

- Innis & Gun Braised Beef, Baby Onions, Button Mushrooms, Smoked Bacon, Roasted Celeriac
- Roasted Cod, Peas, Spinach, Lemon, Chorizo Dressing
- Tart of Wild Mushrooms, Butternut Squash & Chestnut (v)
  
- Mixed Green Salad
- Marmite Glazed Parisian Potatoes
- Fine Green Beans, Shallot, Garlic, Olive Oil

### Dessert

- Chocolate & Blackberry Torte
- Strawberry Cheesecake
- Fruit Kebabs, White & Dark Chocolate

Fresh Filter Coffee and Tea

## Buffet Menu B

### Starters

- Iceberg Wedge, Garlic Yoghurt, Crouton & Chive (v)
- Parma Ham & Fresh Fruit
- Smoked Mackerel & Horseradish Pate, Our Own Soda Bread

### Main Courses

- Slow Roasted Leg of Guinea Fowl, Bombay Potato, Sweet Curry Cream
- Welsh Sea Bass, Braised Baby Gems, Fragrant Broth
- Rosary Goat's Cheese Gnocchi, Roasted Butternut Squash, Seed Crumbs (v)
  
- Buttered New Potatoes
- Fresh Herb Orzo
- Asparagus, Green Beans, Lemon Oil

### Dessert

- Selection of Local County Award Winning Cheeses
- Fresh Cut Fruit
- Coffee Chiboust Choux Bun

Fresh Filter Coffee and Tea

## Buffet Menu C

### Starters

- Vegetable Anti Pasta, Sardinian Flat Bread (v)
- Crayfish Cocktail, Mango, Peppery Leaves, Croutons
- Smoked Chicken, Toasted Pistachio, Pomegranate, Quinoa

### Main Courses

- Natural Smoked Haddock, Mustard & Leek Cream, Herb Crumb
- Breast of Chicken, Roasted Portobello Mushroom Sauce, White Bean Cassoulet
- Mushroom & Leek Cobbler (v)
- Truffle Macaroni Gratin
- Broccoli, Almond Butter
- Green Salad, Sherry Vinegar and Shallot Dressing

### Dessert

- Selection of Local County Award Winning Cheeses, Fig & Raisin Bread, Quince Jelly
- Orange Tart
- Pistachio & Almond Cake

Fresh Filter Coffee and Tea

## Buffet Menu D

### Starters

- Soused Herring with Mustard & Potato Salad
- Cumbrian Ham Tart, Old Winchester & Piquillo Peppers
- Salad of Belgian Endive, Walnut & 'Barkham Blue', Honey Dressing (v)

### Main Courses

- Roasted Rump of Lamb, Buttered Hispi Cabbage, Olives & Tomato, Red Wine Jus
- Baked Salmon, Horseradish Crust, Fennel & Orange Salad
- Artichoke Ravioli, Garlic Butter, Lemon & Parsley (v)
- Grilled & Roasted Vegetable with Capers & Ricotta
- Buttered New Potatoes with Lemon & Mint
- Broccoli with Pistou

### Dessert

- Tropical Fruit with Ginger, Mint & Orange Sugar
- Almond & Cherry Frangipane
- Mango Cheesecake

Fresh Filter Coffee and Tea

### **Working Lunch Menu A £35**

**Minimum of 15 Guests**

#### Cold Items

- Forman & Son Beetroot Cured Salmon Gravavlax, Sour Cream, Dill
- Thai Chicken Salad, Coconut & Mango
- Marinated Goats Cheese, Golden Beets, Balsamic (v)

#### Open Sandwiches

- Black Angus Beef, Fresh Horseradish, Hampshire Watercress
- Prawn “Marie Rose”
- Grilled Vegetable, Pumpkin Seed Pesto (v)

#### Desserts

- Selection of Miniature Desserts

Fresh Filter Coffee and Tea

### **Working Lunch Menu B £35**

**Minimum of 15 Guests**

#### Cold Items

- Serrano Ham, Assorted Melon
- Grilled Marinated Vegetables, Pecorino, Flat Breads (v)
- Peppered Hampshire Trout Parfait, Brioche Soldiers

#### Open Sandwiches

- King Prawn, Avocado, Tomato Salsa
- Grilled Chicken, Swiss Cheese & Celeriac Slaw
- Somerset Brie & Cranberry Relish (v)

#### Desserts

- Selection of Miniature Desserts

Fresh Filter Coffee and Tea

**Working Lunch Menu C £40**  
**Minimum of 15 Guests**

Cold Items

- Bresaola with Barkham Blue, Honey, Truffles, Conference Pears
- King Prawn Caesar Salad, Reggiano, Sour Dough Croutons
- Slow Roasted Baby Bell Peppers, Feta Cheese (v)

Open Sandwiches

- Fresh Dorset Crab & 5 Spice Mayo with Papaya
- London Smoked Ham, English Mustard, Hampshire Watercress
- Buffalo Mozzarella, Tomato, Pesto (v)

Desserts

- Apple & Sultana Tart, Almond Cream
- Macaroon Lime Chantilly
- Fruit

Fresh Filter Coffee and Tea

**Working Lunch Menu D £43**  
**Minimum of 15 Guests**

Cold Items

- Crayfish Salad, Marinated Cherry Tomato, Shaved Fennel
- Fine Bean and Shredded Duck Salad
- Orzo Pasta Salad, Spinach, Rosary Goats Cheese, Basil & Pine nuts (v)

Open Sandwiches

- Lobster Cocktail, Thai Asparagus, Mustard Dressing
- Smoked Pork, Smashed Apple Chutney, Rocket
- Black Angus Beef, Grape Mustard

Desserts

- Cherry Clafoutis
- Rum Baba
- Brownie Square, Raspberry Meringue

Fresh Filter Coffee and Tea

## **Working Lunch Menu Hot Supplements**

Price per bowl per person

- Fresh Pasta, Pesto & Parmesan £5.50
- Chicken Fricasee, Braised Rice, Portobello Mushrooms £10
- Slow Cooke Lamb, Buttered Hispi Cabbage, Tomato & Olives £12
- Innis & Gun Braised Beef Pie, Baby Onions, Smoked Bacon £10
- Smoked Haddock & Leek Pie, Creamed Potato, Herb Crumb £10

# Spring/Summer Ala Carte

starters

salmon

poultry

lamb

desserts

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## Starters

Foreman & Son "G&T" Cured Salmon, Crab Beignet, Coriander, Lime £18

Ham Hock and Parsley Terrine, Foie Gras, Peas Pudding, Tarragon £19

Smoked Trout Parfait, Pink Pepper, Brioche, Radish, Parsley, Quail Egg £16

Duck Liver Parfait, Sauterne, Raisins, Spiced Bread £16

Tiger Prawn Cocktail, Spiced Avocado, Tomato Jelly, Carrot Brioche £15

Cornish Beef Fillet "Carpaccio" Reggiano, Artichoke, Caper, Cornichon £18

Crab Tart, Gruyere, Sweetcorn, Spiced Aubergine, Chilli £18

Rabbit Rilette, Armagnac, Prune, Sour Dough Soldiers £17

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## Intermediate

Gazpacho, Sweet and Sour Pineapple £7

Grilled Courgette and Mint Cream £8

Fresh Pea Veloute, Smoked Ham Tortellini £9

Smoked Tomato Essence, Basil Mousse, Pancetta, Grissini £9

Roast Pave of Sea Bass, Tomato, Picholine Olive, Cured Lemon £12

Seared Scallop, White Bean Puree, Apple Jelly, Boudin Noir £14

Lobster Ravioli, Spinach, Truffle Cream £\*\* - market price



## Main Courses

British Spring Lamb Cutlet, Dauphinoise Potato, Olive Puree, Green beans, Smoked Tomato Jus £40

Breast of Guineafowl “en Cage” Fondant Potato, Shallot, Courgette, Haricot Vert, Lemon Thyme Jus £41

Fillet of Cornish Beef, Artichoke Mousseline, Mushroom Farce, Pomme Chateau, Sauce Bordelaise £44

Breast of Gressingham Duck, Confit Leg, Beetroot and Celeriac Fondant, Glazed Fig, Piquant Jus £40

Roasted Halibut, Braised Puy Lentils, Oxtail Ravioli, Artichoke, Red Wine Jus £41

Fillet of Sea Trout, Crushed New Potato, Cucumber Butter Sauce, Samphire £39

Fillet of Sea Bass, Crab Succotash, Saffron, Tomato, Brown Meat Fritter £39

Baked Monkfish, Smoked Ham, Asparagus, Clam and Sweetcorn Chowder £40

! £\*\* - market price

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## Dessert £16.50

Champagne and Strawberry Mousse, Black Pepper Sable

Milk Chocolate and Mango Bar, Popping Candy, Milk Chocolate Sauce

Rose and Raspberry Dome, Rose Sabayon, Crystallised Petal

Rice and Green Tea Mousse, Orange Tuille, Vanilla Mousseline

Mango and Fig Charlotte, Fig Meringue, Lemon Caramel

Orange Tart, Orange Meringue, Sauce Anglaise

Brioche, Raspberry and Coconut Pudding

Praline and Chocolate Tart, Gold Leaf, Pistachio Crisp

# Autumn/Winter Ala Carte

starters

salmon

poultry

lamb

desserts

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## **Starter**

Foreman & Son “G&T” Cured Salmon, Watercress, Russet Apples £18

Breast of Pigeon, Artichoke Mousseline, Shallot, Quince, Walnut Jus £19

Pan Fried Scallop, Braised Pork Cheek, Gremolata, Squash Puree £21

Game Rilette, Smashed Apple Chutney, Brioche £19

Potted Salmon, Beetroot, Dill, Sour Cream, Toasted Sour Dough £18

Smoked Duck, Pomegranate, Orange Blossom Jelly, Watercress £18

London Smoked Eel Ravioli, Crispy Pork Belly, Celeriac, Spinach, Chicken Jus £20

Ham Tart, Mustard Dressing, Winter Leaves, Smoked Tomato Ketchup £18

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## **Intermediate**

“Crown Prince” Pumpkin Veloute, Asian Spices, Naan Crouton £8

Cauliflower Puree, Smoked Trout, Caviar £8

Smoked Chicken and Portobello Mushroom Veloute £9

Celeriac Veloute, Granny Smith’s, Horseradish £8

Duck and Beetroot Consommé £10

Gnocchi, Chestnuts, Sage Tempura, Old Winchester £10

Leek and Potato Cream, Langoustine Tortellini £14

Sweet corn Chowder, Chilli, Crab Ravioli £13

## Main Courses

Braised Beef, Wild Mushroom Ravioli, Cep Foam, Sauce Café au Lait £44

Rib Eye of British “Rose” Veal, Braised Shin “Osso-Bucco” Savoy Cabbage, Lyonnaise Puree £49

Seasonal Feathered Game, Watercress, Game Chips, Farce, Natural Jus, Roasted Roots \*\*  
(UK Game and Wild Fowl Seasonal Dependant)

Rump of “Bolton Abbey” Lamb, Braised Shoulder, Chard, Rosemary, Fondant Potato, Jus Gras £41

Roasted Fillet of Organic Salmon, Braised Gems, Bacon, Mousseline Potato, Red Wine Glace £39

Sustainable Fillet of Cod, Artichoke “Barigoule” Braised Organic Pork Cheek, White Bean Cassoulet £30

Red Wine Poached Brill, Salsify, Girolle, Pomme Puree, Spinach £40

Fillet of South Coast Sea Bream, Fennel, Crab and Sweet Corn Veloute, Shellfish Bon-Bon £39

! £\*\* - market price

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## Dessert £16.50

Port and Cassis Mousse, Blackcurrant Compote, Vanilla Sauce

Salt Caramel Box and Pecan Pie, Orange Macaroon

Cold Chocolate Soufflé, Raspberry Sauce, Raspberry Tuille

Chocolate Macaroon Charlotte, White Chocolate Sauce, Blueberry Tuille

“Marjolaine”, Orange and Praline

Rhubarb, Rice and Ginger

Coffee and Cassis Dome, Cassis Compote, Tonka Bean Mousseline

Warm Pear and Chocolate Frangipane Tart, Vanilla Ice Cream

# VEGETARIAN

Vegetarian Starter

Vegetarian Main

## Starters

Baked “Rosary” Goats Cheese, Beetroot Carpaccio, Cress, Greek Yoghurt and Honey Dressing £16

Warm Salad of Roasted Asparagus and Wild Mushrooms, Polenta Croutons, Creamed Balsamic £17

Salad of Butternut Squash, Barkham Blue, Trompette de la Mort, Asian Pesto £15

Fig, Macadamia and “Rosary” Goats Cheese Tart, Soused Cucumber £16

Salad of Asparagus, Watermelon and Grilled Halloumi, Cucumber and Lime Dressing £15

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## Intermediate Courses

Wild Mushroom Consommé, Beetroot Tortellini £8

“Crown Prince” Pumpkin Veloute, Asian Spices, Naan Crouton £8

Risotto Milanese, Parmesan Crisp £12

Smoked Tomato Essence, Basil Mousse, Grissini £10

Parsley Gnocchi, Amoretto, Pumpkin, Parmesan £10

## Main Courses

Morel Mushroom and Pea Risotto, Truffle Dressing £28

Balsamic Butterscotch and Beetroot Tart Tatin, Rosary Goats Cheese Cream £27

Wild Mushroom and Spinach Cannelloni, Aubergine Puree £29

Baked Asparagus, Basil Puff Pastry, Artichoke Puree, Pecorino £30

Portobello Mushroom, Tarragon, Tomato Pithivier, Roasted Garlic Puree, Lemon Oil £29

## Kosher Menu

Including Starter, Main Course, Dessert, Cutler & Crockery

from £120

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# Annual Menu £55

starters

salmon

poultry

lamb

desserts

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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

CHEESE

## British Cheese Course

£18

“A Celebration of Britain’s Award Winning Artisan Cheese Makers”

Categorised by the 7 types of cheese as follows:

### Fresh Cheese - Rosary Goats Cheese

A creamy, moist and soft cheese with a light and fluffy texture made from goat's milk. Rosary Goat's Cheese is locally produced at The Rosary in Landford on the Hampshire and Wiltshire border and is suitable for vegetarians

### Natural Rind - Vintage Poacher

Vintage Poacher is taste selected and matured for 18 - 22 months, giving more depth and complexity with a nutty sweetness and long clean finish

### Soft White Cheese - Tunworth

Tunworth is a handmade un-pasteurised cheese. Using special cultures and traditional rennet we have developed a cheese with a creamy texture, wrinkled rind and unique taste.

### Semi Soft - Golden Cenarth

After discovering an orange culture growing on moist Caerphilly, Carwyn allowed on to age, eager to discover what effect this would have on the cheese. With time he found that it would soften the rind and give rise to an unmistakable seductive pungency. Since then the culture has been kept alive and even today,

#### Hard Cheese – Old Winchester

Also known as Old Smales, Old Winchester is, an older version of Winchester. This is now a much dryer and harder cheese, becoming more reminiscent of an Old Amsterdam with a distinctive nuttiness in flavour.

#### Blue Cheese – Loddon Blue

Loddon Blewe is a soft blue veined cheese made with ewe's milk.

It is gentle on the palate but becomes stronger and softer with age. Mould ripened with an attractive blue grey rind.

#### Flavoured Cheese – Billie's Smokey Goats

A charming, small truckle with deep russet red rind from the gentle smoking. The texture is very flaky yet on the palate feels almost creamy releasing a delicate almondy goaty flavour that marries superbly with the delicate smokey taste. Definitely a cheese with a bright future.

Cheese Boards are served with Quince Jelly, Smashed Apple Chutney, Fig and Raisin Bread, Muscat Grapes, Damsel Crackers

# CANAPES

canapés

prawns

sushi

bruschetta

caviar

## Canapés

|                                  |     |
|----------------------------------|-----|
| Selection of 5 Canapés per Guest | £18 |
| Selection of 8 Canapés per Guest | £25 |

All canapés are served with Bar Mix, Vegetable Crisps and Kettle Chips

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## Cold Canapés-Meat Selection

Seared Beef Fillet, Parmesan and Poppy Seed Crisp

Duck Liver and Foie Gras Cornetto, Red Wine Jelly

Crispy Duck Spring Rolls, Ginger Plum

Ham Terrine, Piccalilli

Seared Lamb Fillet, Ratatouille Jelly, Crystallised Mint

Parma Ham and Mission Fig Brochette

### **Cold Canapés-Fish Selection**

Foreman Smoked Salmon, Devilled Avocado Cornetto

Crab Beignet, Chorizo, Lime

Lobster Cocktail, Gazpacho Jelly

Seared Tuna, Mango Salsa

Smoked Halibut, Chilli, Lime, Coriander

Scallop Ceviche, Caviar, Lemon, Sour Cream

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### **Cold Canapés-Vegetarian Selection**

English Mustard and Parmesan Shortbread, Raisin Tapenade

Gazpacho, Basil Foam, Grissini

Parmesan Lace, Asparagus Spears, Truffle

Char-Grilled Pepper Mousse, Rosary Goats Cheese Cream

Avocado and Mozzarella Cornetto, Crispy basil

Selection of Crudités, Warm Artichoke and Black Stick Blue Dip



### **Hot Canapés-Meat Selection**

Mini Cheese Burgers, Our Own Ketchup

Spiced Lamb Samosa, Tsatsiki

Mini Shepherds Pie

Quail Scotch Eggs, Our Own Brown Sauce

Crispy Duck Pancake Roll

Hot Smoked Duck, Marmalade and Sesame Glaze

Devil's on Horseback

Duck Confit Croquette

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### **Hot Canapés-Fish Selection**

Mini Fish and Chips

Tiger Prawn Tempura, Chilli and Mango

Crab Dumplings, Spring Onion, Lime

Smoked Salmon and Blue Cheese Tart

Selection of Sushi-Nori, California Roll, Sashimi

Smoked Haddock Croquette, Mustard Dip

Pan Fried Scallop and Black Pudding, Apple Syrup

### **Hot Canapés-Vegetarian Selection**

Mini Stone Baked Pizza

Mini Jacket Potato, Wild Mushroom Cream

Cauliflower and Blue Cheese Samosa, Sweet Onion Dip

Cherry Tomato, Basil and Mozzarella Bruschetta

Handmade Spiced Tortilla, Warm Artichoke and Parmesan Dip

Leek and Potato Tartlets, Mustard Glaze

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### **Dessert Canapés Selection**

Valrhona and Banana Chocolate Brownie

Berry Skewers, Champagne Foam

Raspberry Macaroons, Fresh Raspberry Cream

Mini Coffee Crème Brûlée

Mini Gateau-Black Forest, Lemon, Strawberry

Valrhona Chocolate Tart, Pistachio Cream

### **Bowl Food**

Selection of 4 Bowls per guest £29

Selection of 5 Bowls per guest £36

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### **Cold Items**

Roasted Baby Beets & Rosary Ash Goat's Cheese

Hertiage Tomato & English Basil

Prawn Cocktail

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### **Hot Items**

Steak & Ale Pie

Shepherd's Pie

Oyster Mushroom & Chicken Fricassee

## **Vegetarian**

Artichoke Ravioli, Sage Pesto & Parmesan

Warm Salad, Roasted Butternut Squash, Yorkshire Blue, Pecan Nuts

Wild Mushroom Spelt Risotto, Horseradish Foam

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## **Fish**

Smoked Haddock & Leek Pie

Seared Mackerel, Celeriac Slaw

Beer Battered Fish & Chips

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## **Desserts**

Burnt English Cream & Clotted Cream Shortbread

Sherry Trifle

Valrhona Chocolate & Banana Brownie