

BANQUETING
MENUS 2013



Banqueting

Menu Option 1

£72 per person

Select one starter, one main and one dessert for the entire group - Please note that these menus are subject to change.

STARTERS

- Open tart of plum tomato with goats cheese mousse, basil and pine nuts (v)
- Moussaka terrine with pepperontia, young Mizuna leaves, lime dressing (v)
- Smoked trout, pea gazpacho, tomato jelly and grapefruit droplets
- The Grove's tuna Nicoise
- Smoked salmon and cream cheese presse with dill guacamole, pickled cucumber and fennel cress
- Chicken and ham hock terrine, pickled apple, port jelly
- White bean and pancetta veloute with duck pastrami and walnut oil
- Foie gras brulee with pain d'epice and fig chutney

MAINS

- Pumpkin risotto with sage and pecorino (v)
- Aubergine and tomato lasagne, yellow pepper profiteroles, spinach flan (v)
- Pan seared fillet of Scottish salmon with pea puree, braised baby gem and shallot confit
- Cornish mackerel, horseradish mash, roast baby beetroot and citrus emulsion
- Gilt Head bream, babgaganoush, fennel and orange ceviche, minestrone jus
- The Grove's 'Coq au Vin' with braised shallots, pancetta, chestnut mushrooms and herb mash
- Braised breast of veal, gnocchi, globe artichokes and preserved lemon
- Braised neck of lamb with caponata, boulangere potatoes, tapenade and smoked garlic confit

DESSERTS

- Milk chocolate and praline crunch, pistachio foam
- Caramelised apple, candied ginger cream, black pepper shortbread
- Custard tart, lime crème friache, rhubarb compote
- Citrus cheesecake, lime curd and nougat biscuit
- Black forest delice, vanilla ice cream and grilliotine cherries
- Warm banana sticky toffee pudding, vanilla apple puree and ginger spice ice cream

Chef's Selection

Our Chefs have compiled these set menus from the list that work well together by marrying flavours, balancing textures and contrasting temperatures to create the ultimate dining experience.

SET MENU A

Smoked salmon and cream cheese presse with dill guacamole, pickled cucumber and fennel cress

The Grove 'Coq au Vin' with braised shallots, pancetta, chestnut mushrooms and herb mash

Warm banana sticky toffee pudding, vanilla apple puree and ginger spice ice cream

SET MENU B

White bean and pancetta veloute with duck pastrami and walnut oil

Gilt Head bream, babgaganoush, fennel and orange ceviche, minestrone jus

Black forest delice, vanilla ice cream and grilliotine cherries

Special Dietary Requirements

We will happily include a vegetarian option within your menu for those with any specific dietary requirements. If this is not suitable please inform your Event Manager who will discuss alternate dishes with you.

Minimum numbers may apply. We are unable to guarantee our dishes contain no nut traces. Menus and prices are subject to change and availability.

Menu Option 2

£85 per person

Select one starter, one main and one dessert for the entire group - Please note that these menus are subject to change.

STARTERS

- Pressed tomato terrine, Balsamic jelly, goat's cheese mousseline (v)
- Pea and Broad Bean Risotto with Lemon Foam and Powder (v)
- Salmon mi-cuit, warm potato and horseradish salad, pickled cucumber and lemon oil
- Tuna carpaccio, vegetable maki, cashew nuts and Thai basil
- Sea trout pastrami, apple remoulade, crab panna cotta
- Parsnip veloute, confit duck beignet and vanilla oil
- Sweet bread cromeski, shallot and green bean salad
- Suckling pig and black pudding terrine, sweet and sour pear, cumin brioche

MAINS

- Wild mushroom and salsify strudel, butternut squash puree, rocket and parmesan (v)
- Potato gnocchi with roast pumpkin, toasted seeds and bourbon vanilla (v)
- Tornado of salmon, pan fried foie gras, lentil fricasee, lemon foam
- Pan fried cod, oxtail colcannon, parsley puree, red wine emulsion
- Seabass, cauliflower soubise, saffron and fennel boulangere
- Pan seared breast of guinea fowl, cabbage and bacon, pomme fondant and thyme jus
- Red wine braised beef cheeks, smoked mash potato, spinach and baby leeks
- Slow cooked rump of lamb, white bean cassoulet, truffle jus gras

DESSERTS

- Chocolate mocha tart, rum raisin ice cream
- Vanilla and red wine poached pear, honey mascarpone cream, hazelnut financier
- Chocolate thyme ganache, salted caramel and clotted cream ice cream
- Lemon verbena crème brulee, rhubarb ice cream, earl grey madeleine
- White chocolate and caramel wrap, cherry compote, lemon sorbet
- Apple cider and blackberry entremet, sultana and apple compote and apple sorbet

Chef's Selection

Our Chefs have compiled these set menus from the list that work well together by marrying flavours, balancing textures and contrasting temperatures to create the ultimate dining experience.

SET MENU A

Suckling pig and black pudding terrine, sweet and sour pear, cumin brioche

Pan fried cod, oxtail colcannon, parsley puree, red wine emulsion

Vanilla and red wine poached pear, honey mascarpone cream, hazelnut financier

SET MENU B

Salmon mi-cuit, warm potato and horseradish salad, pickled cucumber and lemon oil

Red wine braised beef cheeks, smoked mash potato, spinach and baby leeks

Lemon verbena crème brulee, rhubarb ice cream, earl grey madeleine

Special Dietary Requirements

We will happily include a vegetarian option within your menu for those with any specific dietary requirements. If this is not suitable please inform your Event Manager who will discuss alternate dishes with you.

Minimum numbers may apply. We are unable to guarantee our dishes contain no nut traces. Menus and prices are subject to change and availability.

Menu Option 3

£95 per person

Select one starter, one intermediate, one main and one dessert for the entire group -
Please note that these menus are subject to change.

STARTERS

- Baby leek and ratte potato terrine, asparagus and black truffle salad (v)
- Vine ripened tomato gazpacho, avocado ice cream, rock melon and peppermint (v)
- Shellfish ravioli, Oscietra caviar; lobster bisque
- Trio of Colchester oysters: natural, cucumber jelly and caviar; Nam Jin sauce
- Pan seared red mullet, crayfish ravioli, fennel and honey puree, crispy celery leaves
- Butter poached lobster; pea anglotti, carrot puree, walnut oil
- Confit duck and foie gras ballontine, cherry five spice jelly, hazelnut brioche
- Salad of roast anjou squab, with Jerusalem artichokes, black treacle and walnut dressing
- Rabbit terrine wrapped in Parma ham with cider jelly, crisp pink lady and pickled mushrooms

INTERMEDIATE

- Pan fried cod, laksa foam, baby leeks, coriander oil
- Mushroom ravioli, cepe consommé, tarragon jelly (v)
- Seared sea trout, horseradish velouté, apple chips, baby beets
- Celeriac e'spuma, cider jelly, smoked eel, cambonzola beignet (v)
- Grilled courgette, ratatouille, raisin, almond, mint yoghurt (v)
- Wild mushroom risotto, butternut squash, truffle oil (v)
- Tomato consommé with balsamic jelly and goats cheese beignet (v)
- Parsnip velouté and cumin scented croquette (v)
- Champagne and lemon verbena granita with basil (v)
- Pea and broad bean risotto with tomato jelly and mint (v)

MAINS

- Risotto of wild mushroom and broad beans, truffle jelly, cepe e'spuma (v)
- Balsamic shallot tart tatin, Grove honey, whipped goat's cheese, confit tomato (v)
- Lobster thermidor with mushrooms a la greque
- Monkfish bourginonne, scallop ravioli
- Pan seared cod, king crab canelloni, baby leeks, laksa foam
- Fillet of beef, swede and carrot dauphinoise, beef cheek pithivier, Jerusalem artichoke puree
- Lamb loin with garlic soubise, potato gnocchi, roast shallot and lavender jus
- Barbary duck breast, vanilla-lime mash, honey roast parsnips and cabbage garbure

Chef's Selection

SET MENU A

Confit duck foie gras and ballontine, cherry and five spice jelly, hazelnut brioche

Pea and broad bean risotto with tomato jelly and mint

Monkfish bourginonne, scallop ravioli

A selection of chocolate desserts.
Chocolate fondant, chocolate and orange parfait, white chocolate milkshake

SET MENU B

Shellfish ravioli, Oscietra caviar; lobster bisque

Pan fried cod, laksa foam, baby leeks, coriander oil

Lamb loin with garlic soubise, potato gnocchi, roast shallot and lavender jus

Selection of mini Great British desserts.
Sticky toffee pudding, Walled Garden apple crumble, rhubarb and lemon jelly with Devonshire clotted cream, treacle tart with vanilla ice cream

DESSERTS

- Macadamia nut praline, white chocolate creamaux and passion fruit granite
- A taste of Berries. Strawberry and mint tartlet, blackberry and lemon crème fraîche shot, blueberry parfait
- A selection of chocolate desserts. Chocolate fondant, chocolate and orange parfait, white chocolate milkshake
- Selection of mini Great British desserts. Sticky toffee pudding, Walled Garden apple crumble, rhubarb and lemon jelly with Devonshire clotted cream, treacle tart with vanilla ice cream
- Exotic fruit mousse, pineapple cappaccio, blood orange sorbet

Welcome additions

Why not supplement your menu with an additional course?

INCLUDED AS STANDARD

- Selection of bread rolls
- Coffee, tea, and petit fours

Add an extra Amuse Bouche, Intermediate, pre-dessert or Cheese course to make your experience even more special. To add one of the following, please speak to your Event Manager.

AMUSE BOUCHE £6.50

- Parsnip e'spuma, vanilla oi (v)
- Chilled tomato consomme with basil(v)
- Tomato and watermelon tartar, passion fruit, avocado, parmesan (v)
- Pumpkin veloute, parmesan jelly, sage essence (v)
- Fennel and honey panna cotta, crisp prosciutto, citrus dressing
- Broccoli and roquefort croquette, pickled walnuts, watercress puree(v)
- Mushroom and tarragon pithivier, celeriac foam(v)
- Beef pastrami, crispy quail's egg, confit potato
- Scallop tartar, pickled cauliflower and truffle beignet
- Leek and salt cod fritter, chestnut veloute
- Tuna tataki, ponzu gel, wakame salad
- Beetroot carpaccio, salmon gravadlax, citrus crème fraiche

INTERMEDIATE £8.95

- Pan fried cod, laksa foam, baby leeks, coriander oil
- Mushroom ravioli, cepe consomme, tarragon jelly (v)
- Seared sea trout, horseradish veloute, apple chips, baby beets
- Celeriac e'spuma, cider jelly, smoked eel, cambonzola beignet
- Grilled courgette, ratatouille, raisin, almond, mint yoghurt (v)
- Wild mushroom risotto, butternut squash, truffle oil (v)
- Tomato consommé with balsamic jelly and goats cheese beignet (v)
- Parsnip veloute and cumin scented croquette (v)
- Champagne and lemon verbena granita with basil (v)
- Pea and broad bean risotto with tomato and mint (v)

PRE-DESSERTS £7.50

- Mandarin jelly, milk chocolate mousse and chocolate crumble
- Gin and tonic jelly, lime foam
- Vanilla panna cotta, balsamic strawberries and shortbread
- Roast spiced pineapple, coconut foam
- Rhubarb and custard
- Champagne berries, lime yoghurt sherbet

CHEESE COURSES £10.25

- British Isles cheese selection with plum and port paste, lavender honey and biscuits
- French affine cheese selection with white truffle honey, confit d'vin Alsace pinot noir and biscuits
- Italian cheese selection with fig and almond cake, balsamic honey and biscuits
- Baked crottin with pickled beetroot and balsamic reduction
- Cambonzola wrapped in Parma ham, with poached pears, Grove honey and violet mustard
- Warm vacherin Mont D'or with biscuits, celery and dried fruits (seasonal)
- Classic Swiss cheese fondue, scented with Kirsch, served with crusty artisan bread (per table of up to 8)