



## **Banqueting Menu E**

**Wild Mushroom & Port Consommé**

or

**Smooth Duck & Armagnac Terrine**

served with a pear & ginger chutney

or

**Poached Asparagus Spears**

with strips of smoked salmon in a tomato & basil hollandaise



**Fillet Of English Beef**

wrapped in puff pastry with spinach & shallots in a Madeira wine jus

or

**Sautéed Medallions Of Monkfish**

cooked with smoked bacon & shallots in a prawn & tarragon bisque

or

**A Gateaux Of Shitake Mushrooms layered**

with roasted red peppers & celeriac rostis



**Blueberry Frangipanne Tart**

served with pistachio ice cream

or

**Individual Dark Chocolate & Malibu Truffle**

or

**Blackcurrant & Crème De Cassis Marquise**



**Fresh Filter Coffee and Petite Fours**

**£47.00 per person**

You have a choice of one dish per course. If you would like to offer your guests a second choice there will be a surcharge of £2.00 per person per course.

### **Extras Available**

Canapés - £3.50 per person

Cheese Platter with biscuits, grapes and celery - £18.00 per table