

BELLE OF THE BALL

MENU

CANAPÉS

Smoked haddock croquette with pea puree

Crispy chicken with a sweet chilli sauce

Cheddar Beignets with sesame dressing (v)

Mini Yorkshire pudding with braised beef and horseradish

Roquefort and crushed walnut endive (v)

STARTERS

Market Fresh Vegetable soup with an Artisan Croute (v)

Confit Duck and vegetable terrine, toasted brioche and plum and apple chutney

Antipasto plate (Italian ham and salami, Swiss cheese and grilled vegetables, hummus and basil dips) served with homemade flatbreads

Wild mushrooms on homemade focaccia served in a white wine, garlic and cream dressing (v)

MAINS

Chicken breast wrapped in bacon, stuffed with mushroom duxelle, served with a white wine and cream sauce and pomme puree

Salmon fillet on a bubble and squeak cake served with a wilted spinach cream and a baby leek garnish

Braised beef feather blade, white truffle mash, roasted parsnips and carrots and a burgundy jus

Goats cheese and vegetable tart served with a cherry tomato compote (v)

DESSERTS

Sticky toffee pudding with a caramel sauce and a vanilla bean cream

White chocolate, blueberry and Amaretto mascarpone cheesecake

Chocolate and passionfruit Bavaois

Mini pavlova with lime curd and fresh fruit



LORD OF THE DANCE

MENU

ACT ONE

Salade Nicoise - traditional fresh tuna egg and olive salad served with cos lettuce and a light dressing

Camembert, fig and onion tart- Served with an aioli dressing (v)

Ham hock and asparagus terrine with a homemade piccalilli

Sweet Tempura vegetables served with a sweet chilli and soy sauce drizzle (v)

ACT TWO

Noisette of belly pork served with a black pudding bon bon, salted crackling and a red apple and red wine jus

Pan fried chicken and oyster mushrooms served in a white wine veloute encased in a short crust pastry with a stilton breadcrumb top

Cauliflower and broccoli flan dressed with a mature cheddar sauce (v)

Quinoa stuffed sweet Romano peppers dressed with a fresh asparagus sauce (v)

FINAL ACT

Homemade chocolate fondant with a strawberry and clotted cream ice cream and a white chocolate drizzle

Warm treacle tart served with a quenelle of banana cream

Lemon and lime cheesecake served with a lemon curd stripe

Baked banana, date and pecan loaf with spiced caramel sauce





EXPLORE EATING

— MENU —

TO COMMENCE

Charred Pear and Pickled Walnut Salad with Derbyshire Blue Cheese, rested on a Sourdough Toast dressed with Bitter Leaves and a Beetroot Jus (v)

Confit of Duck Rillettes served with Apple and Saffron Chutney, Sultana Puree and Brioche

Shallow Fried Goats Cheese Croquette served with a rustic Piccalilli

Smoked Scottish Salmon and Watercress Tart with Lemon and Lime Jelly, Endive and Sorrel Crème Fraîche

TO PROCEED

Chermoula marinated Sea Bass with Herb Fregola, Sun Blush Tomatoes, Lemon and Dill

Crushed New Potatoes served on a bed of Wilted Greens dressed with a Basil Crumb

Classic dish with a twist - Beef Bourguignon, slow roasted Beef marinated in Red Wine, set in a homemade Shortcrust Pastry Basket, topped with a Mature Cheese and Breadcrumb Crust

Roasted Chicken Breast laid upon a Prosciutto Bubble and Squeak Cake served with a creamy Sherry jus and sautéed green beans and portabella mushrooms

Butternut Squash and Baby Leek Tart with sautéed spinach and a shallot cream sauce (v)

Roasted Red Pepper, Sweet Potato and Spinach ragu with Orzo and Parmesan (v)

TO FOLLOW

Apple and Vanilla Panna Cotta with a burnt Vanilla Marshmallow served with an Apple Crumble Sorbet

Dark Chocolate and Dulce de Leche Tart served with a Kumquat Compote and dressed with Chocolate Soil

White Peach and Raspberry Cheesecake served with a Clotted Cream Ice Cream and dressed with a White Chocolate Twizzle

Zesty Lemon Curd Tart served with a Raspberry Ripple Ice Cream

FINALLY

Continental Cheeseboard served with Fresh Breads, Grapes and Chutneys



DISCOVER DINNER

MENU



TO COMMENCE (SERVED AS SHARING PLATTERS)

Antipasto of Cured Meats, Olives, Oils, Breads, Roast Vegetables and Hummus
(Vegetarian alternative available)

**Oriental Fish Platter of King Prawn Spring Rolls, Black Peppered Squid and Tempura Salmon
Goujons with an Aioli and a Sweet and Sour Dipping Sauce all served on a Banana Leaf**

TO PROCEED

Roasted Sea Bass served on a bed of Ratatouille dressed with Salsa Verde
Spanakopita, Greek Style Dressing, Roasted Vine Tomatoes and a Mediterranean Salad (v)

Pancetta wrapped Pork Tender Loin with a Lemon and Sage Sauce,
Garlic Mash and a Fine Bean Bundle

Spice rubbed Lamb Rump with Vegetable Terrine and Gratin Dauphinoise

TO FOLLOW

Champagne and Raspberry Posset with Lavender Shortbread
White Chocolate and Cardamom Tart with Strawberry Dust
Apple, Pear and Cinnamon Strudel with Madagascan Vanilla Ice-Cream

