



TAILORMADE

Venues Collection

— TRADE MARK —

Private Dinner Menus / Wedding Breakfast Menu

For up to 200 guests

Please choose one starter/one main/ one dessert

- Starters -

Soups

Wild mushroom and truffle (v)

Sweet potato and flat parsley with lemon (v)

Vichyssoise with smoked haddock

Green pea soup with rosemary bread (v)

Salads

Celeriac remoulade salad with baby vegetables (v)

A salad of goat's cheese and soured vegetables (v)

Traditional Caesar salad with anchovies and pancetta

Broccoli, smoked streaky bacon with shallot vinaigrette

Cold starters

Loch fyne smoked salmon traditionally garnished

Foie gras parfait with fresh raspberries and toasted brioche

Game terrine, Cumberland sauce & hot buttered toast

Poached Seabass with artichokes and white wine

Hot starters

Red onion and goats cheese tart with baby herb salad (v)

Grilled Seabass with crab and coriander linguini

Asparagus with soft boiled egg, shaved parmesan and saffron aioli (v)

A tranche of Calves liver, mango and mint salsa



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- Main courses -

Meat

Roast British beef, Yorkshire pudding, roast vegetable & potato wrap with smoked bacon

Roast breast of corn fed chicken, potato hash, tarragon & ratatouille

Gressingham duck breast with a sweet potato bubble and squeak, and Truffled jus

Roast lamb rump with carrots and Swede, peas and fondant potatoes

French trim pork chop, prunes, spinach, hazelnuts and caramelised onions

Fish

Fillet of salmon with crushed potatoes, caviar and white wine sauce

Grilled Seabass with pak choi, roasted shallots and pea sauce

Roast bream with chorizo and Haricot Blanc stew & crispy croutes

Smoked haddock, new potatoes, crispy bacon and onions with a mustard sauce

Vegetarian

Goat's cheese and asparagus tart with a red pepper and herb salad (v)

Wild mushroom sauté, toasted brioche and soft egg with spinach (v)

Grilled aubergine lasagne, broccoli and Brie de Meaux (v)

Stuffed red pepper with cous-cous and rocket salad with feta (v)

Dessert

Crème Brulee with seasonal fruit & hazelnut praline

Valhrona chocolate tart with pistachio crème Chantilly

Passion fruit bavarois with crushed peanut brittle

Apple and cinnamon strudel with fig & vanilla crème anglaise

Bread and butter pudding with crème anglaise

Homemade vanilla profiteroles with white chocolate sauce and flaked almonds

Black cherry trifle, kirsch & chocolate

Pear & sultana crumble & thick jersey cream

Assiette of chef's favourite desserts

Local cheese board (5 cheeses) celery, chutney & crackers

Grande Assiette of cheese (10 cheeses) celery, chutney & crackers

Cheese board to share for the table (4 cheeses, celery, chutney & crackers)



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Intermediate ideas

Champagne sorbet

Lemon & passion fruit sorbet

Mini potted salmon with herb croutes

JP Howarths award winning sausages with English mustard dip

Childs menu

Child sized 100% prime beef burgers

Gloucester old spot sausages

Buns, rolls & tomato ketchup

All in smaller size to adults

Or half portions at half the adult price