

# Banqueting Menu 2018

## Starters

### Whittlebury Soups

Your choice of;

Mushroom & truffle with sour cream <sup>(D,V)</sup>

Chunky leek & potato with chives <sup>(V)</sup>

Roast Tomato & Basil with pesto cream <sup>(D,N,V)</sup>

Sweet potato & squash with maple croutons <sup>(G,V,S)</sup>

Carrot & Coriander with toasted almonds <sup>(N,V)</sup>

White onion thyme and cider <sup>(SD,V,S)</sup>

### Confit of Duck & Roasted Red Onion Terrine

Blood Orange Gel, Toasted Onion Bread, Pistachio Crumb <sup>(N,G)</sup>

### Tasting of Salmon

Rhubarb Gin Marinated, Tartare with Salmon Roe, Lemon Gel & Capers <sup>(F,SD,D)</sup>

### Duo of Compressed Melon

Watermelon and Galia, Pain D' Epice Crumb, Prosciutto Ham, Balsamic Dressing <sup>(G,SD,E)</sup>

### Crab Cannelloni & Seared Scallop (supplement £4 pp)

Cucumber Ketchup, Roast Red Pepper & Sweet Chilli Salsa <sup>(SD,Cr)</sup>

### Chicken Liver Parfait

Red Onion Marmalade & Toasted Brioche, Cumberland Gel <sup>(Sd,E,G,D)</sup>

### Smoked Haddock & Prawn Fishcake

South Indian Style Mango and Tomato Salad, Curried Mayonnaise <sup>(F,E,Cr,G)</sup>

### Confit Chicken and Wild Mushroom Terrine

Tomato Gel, Sweet Tomato Pickle, Ciabatta Crostini, Pea Cress <sup>(G,SD)</sup>

### Truffled Eggs & Ham (supplement £2.50 pp)

Pressing of Ham Hock, Warm Truffled Egg, Golden Raisin Puree, Sea Salt Potato Crisps <sup>(E,D)</sup>

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Fish may contain small bones.



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## Vegetarian and Vegan

### Compression of Melon

Honey Roasted Fig, Pain D' Epice, Strawberry & Black Pepper Sorbet <sup>(G,E,V)</sup>

### Wild Mushrooms on Toast

Toasted Sourdough, Swiss Cheese, Caramelised Sweet Onions, Crispy Rocket, Tarragon Mayo <sup>(G,D,E,V)</sup>

### Maple Glazed Halloumi

Salad Of Green Beans, New Potato, Semi Dried Cherry Tomato, Olive Crumb & Quail Egg <sup>(E,D,V)</sup>

### Pressed Goats Cheese & Sweet Potato Terrine

Red Pepper Puree, Olive Tapenade Toast <sup>(G,V)</sup>

### Chilled Plum Tomato Pressing

Cream Cheese & Chive filled Profiteroles <sup>(G,D,V)</sup>

### Goat's Cheese & Cucumber Cannelloni

Creamed Goats Cheese, Textures of Beetroot, Rye Bread Crisp <sup>(D,G,V)</sup>

### Artichoke (vegan)

Marinated Artichoke Salad, Charred Asparagus, Vegan Herb Mayonnaise Pickled Shimeji Mushroom <sup>(SD)</sup>

### Tian of Vegetables (vegan)

Grilled Pepper, Aubergine and Courgette, Tomato Jelly, Olive Crumbs

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## Main course

### Honey Glazed Barbary Duck Breast

Anna potato, Braised Leek, Burnt Orange & Baby Onion Jus <sup>(D)</sup>

### Duo of Duroc Pork

Confit shoulder, Crispy Belly, Crushed Celeriac, Grain Mustard Mash, Apple Cider Café au Lait <sup>(D,Mu,G,SD,C)</sup>

### Supreme of Chicken Wrapped in Prosciutto

Roast Chorizo, Basil Mash, Roasted Red Onion, Grilled Courgette, Salsa Verdi Dressing <sup>(D,G)</sup>

### Supreme of Chicken Topped Wild Mushroom Mousse

Scallion Crushed Potatoes, Glazed Carrots, French Beans, Madeira Jus <sup>(SD,D,E)</sup>

### Roasted Corn Fed Chicken Breast (supplement £1.50)

Roasted Gnocchi, Crushed Peas, Confit Plum Tomato, Charred Corn & Shallot Salsa <sup>(G)</sup>

### Pave of Scottish Salmon

Charred Courgette, Green Beans, Semi Dried Tomato, Lemon Crème Fraiche Crushed New Potatoes <sup>(F,D)</sup>

### Six Hour Slow Cooked Dijon Roast Rump of Beef

Thyme Mashed Potato, Garlic Green Beans, Chantenay Carrots, Button Onion & Mushroom Sauce <sup>(Mu,D)</sup>

### Pesto Marinated Loin of Cod

Wrapped In Leek, Orzo Pasta Cajun Spiced Risotto, Lime & Yoghurt Dressing <sup>(F,D,N,Mu)</sup>

### Rosemary Roasted Rump of Lamb (supplement £3.50pp)

Anna Potato, Green Bean and Courgette Bundle, Roasted Heritage Carrot, Redcurrant & Haricot Bean Jus <sup>(D)</sup>

### Seared Fillet of Seabass

Lemon, Pea & Fennel Risotto, Confit Tomato & Rapeseed Dressing <sup>(F,D)</sup>

### 28 Day Aged Medallions of Beef Fillet (supplement £5.50pp)

Chateau Potatoes, Confit Shallots, Horseradish Puree, Wilted Kale, Port Jus <sup>(SD,D)</sup>

### Slow Roasted Cornish Monkfish (£2.25pp)

Crab Wonton, Vegetable Ragu, Rosti Potato with Dill Butter Sauce <sup>(F,Cr,D,G)</sup>

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### Carrot & Courgette Charlotte

Filled with Wild Mushrooms Spinach & Feta Cheese & Basil Cream <sup>(D,V)</sup>

### Pumpkin Tortellini

Salt Baked Celeriac, Roast Garlic Puree, Celeriac & Pumpkin Crisps, Sage Dressing <sup>(G,D,V,C)</sup>

### Stuffed Beef Tomato

Filled with Chick Peas, Halloumi Cheese & Persian Style Vegetable Ragu, with Fava Bean Salsa <sup>(D,V)</sup>

### Pea & Mint Arancini

Grilled Asparagus, Baby Vegetables & Truffle Salad <sup>(G,D,E,V)</sup>

### Butternut Squash, Cobblers Nibble & Shallot Tarte Fine

Braised Shallot, Garlic Puree, Roquette Salad <sup>(D,G,E,V)</sup>

### Broccoli and Almond Arancini (vegan)

Soy Milk, Grilled Asparagus, Roasted Beetroot <sup>(S,G)</sup>

### Herb Gnocchi (vegan)

Wild Mushroom Gnocchi with Roasted Walnuts, Spinach, Carrot Gel <sup>(G,N)</sup>

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## Desserts

### Apple Crumble Cheesecake

Cinnamon anglaise, red apple macaroon (G,D,E,N,)

### Sticky Toffee Pudding

Clotted Cream & Toffee Ice Cream, Praline Crumb (G,D,E,N,S)

### Strawberry & Crème Fraiche Cheesecake

Strawberry Coulis Mint Macaroon (G,D,E,N)

### Northamptonshire Cheese

Blue Cheese with Truffle Honey, Cobblers Nibble with Grape Chutney, Oat Cakes & Apple (D,G,SD,C)

### Chocolate indulgence (supplement) £2.25pp

dark chocolate truffle, milk chocolate & salted caramel macaroon, white chocolate tart & raspberry sorbet (G,D,E,N,S)

### Croissant butter pudding

Orange chocolate chip ice cream (G,D,E,S)

### Glazed Lemon Curd Tart

Raspberry Sorbet, ginger snap shard (G,D,E)

### Strawberry Eton mess

Vanilla bean cream, Italian meringue & mint jel (G,D,E,)

### Irish Cream Crème Brulee,

crushed berries, almond praline (G,D,E,N)

### Salted Caramel Chocolate Brownie

with honeycomb & vanilla ice cream (G,D,S,E,S,)

### Cherry & Amaretti Panacotta with Biscotti Crisp (G,D,E,N,S)

### Malted Profiteroles

Filled with Malted cream, finished with a minted milk chocolate syrup (G,D,S,N,E,V)

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## Vegan Desserts

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**Poached Peach**

poppy seed syrup, macerated strawberries <sup>(SD,V)</sup>

**Lemon curd tart**

raspberry sorbet & honeycomb <sup>(G,V)</sup>

**Vanilla panna cotta**

pineapple crisp, coconut sorbet <sup>(S,V)</sup>

**Dark Chocolate mousse**

Dehydrated cherry's & ginger snap shard <sup>(G,S,V)</sup>