

FINE DINING

SUPREME HOT & COLD BUFFET 1 £39.50

TO COMMENCE

Cured King Scallops
*(on a bed of Red Chard and Wild Rocket
with a fresh Ginger and light Soya dressing)*

Globe Artichoke & Grilled Asparagus
(with a heart of frizzée Lettuce and a Lemon Dijon Vinaigrette)

Supreme of Chicken Ballotine
(with Avocado, Roast Peppers & Red Chard)

Smoked Salmon Parcels
(with Crab and sauteed Thai Vegetables)

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THE MAINS

Roast Loin of Veal
*(with a Zingara sauce, Tomato Concasse,
julienne of Ham and Black Truffle shavings)*

Brochette of King Prawns, Monkfish
wrapped in Pancetta & Salmon
(with a Bearnaise Sauce)

Free Range Chicken Supreme
*(rolled with Gorgonzola, Roasted Red Pepper and Parma Ham
in a Spinach & Basil Cream sauce)*

Boulangere Potatoes with Onion, Garlic & Sun-Dried Tomatoes
and a Vegetable Nage

Thyme Poached Courgette, Mouli, Pak Choi
& Sugar Snap Peas drizzled with extra Virgin Oil

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TO FINISH

Passion Fruit & White Chocolate Delice
(with added dark Chocolate flakes)

Wild Strawberry & Amaretto Creme Brulee
(with a crisp dark Demerara topping)

Oval Orange Truffle

Coffee, Tea and Petit Fours



*'I felt that I had to write and thank you for providing
the wonderful facilities for my party on the 'Edwardian.'
Nobody could have had such a fantastic time as my guests
and it is all down to your organisation.'*
- Lesley Knapp.

SUPREME HOT & COLD BUFFET 2 £48.00

TO COMMENCE

Lobster, Salmon and Seafood Terrine
(with a Fennel, Caper, Lemon and Lime Dressing)

Tossed Salad of Grilled Chicken
*(with Sugar Snap Peas, Baby Onions, Chard Asparagus,
Herbed Potato and Sunflower Seeds)*

Smoked Duck Salad
*(with Lightly Pickled Cucumber, Strawberry
and Balsamic Dressing)*

Marinated King Prawns
*(with Lemon Guacamole Tortilla Wraps on Crisp Cos
and Rocket Leaves)*

Baby Spinach, Lollo Rosso & Rocket
(with Avocado, Crispy Bacon Lardons & Apple)

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THE MAINS

Whole Roasted Fillet of Beef, cooked Medium Rare
*(bound with Spinach, Wild Mushroom and Spring Onion,
glazed with a rich Port Jus)*

Cider Caramelised Pork Fillet
(with Seared Apples, Sweet Roast Shallots and a Rosemary Jus)

Tortellini of Ricotta and Spinach
*(bound with a Prawn, Asparagus
and Avruga Caviar Fish Cream Sauce)*

Thinly Sliced Potato Dauphinoise
*(layered with Leek and Red Onion,
baked in a Garlic Cream and finished with Gruyere Cheese)*

Steamed Greens, French Beans, Mange Tout,
Fresh Peas and Broccoli
(garnished with Sweet Baby Carrots and Almond Butter)

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TO FINISH

Individual Oval Orange Truffle Torte
(with a Liquid Chocolate Centre)

Individual Chocolate and Raspberry Mogador
(garnished with White Belgian Chocolate Flakes)

Carved Exotic Fruit Platter
(with Honey and Cinnamon Cream)

Mazarin aux Noir
*(thin strips of rich Chocolate Sponge fortified with Rum Syrup
layered with Walnut Cream & Chocolate Ganache)*

Coffee, Biscotti and Petit Fours

**This buffet will be decorated
with a complimentary Ice Sculpture**

*Specially created by our Executive Chef
Andrew Stones*

FINE DINING

GOURMET MENU WITH FINE WINES 1 £68.00

ON RECEPTION

Mumm Cordon Rouge Champagne
(well-structured, tonic, elegant and long, Cordon Rouge sums up the spirit, knowledge and dynamism of the Mumm champagne house)

FIRST COURSE

Char Grilled Asparagus
(topped with a poached Egg in a light citric Hollandaise Sauce)

accompanied by

Chablis – Simonnet Febvre 2007/8
(Beautiful golden robe, lively wine with fresh citric aromas, especially lemon)

SECOND COURSE

Steamed Clams & Smoked Mussels
(presented on a Green Bean & Cherry Tomato Salad dressed with a Shallot & Creme Fraiche Dressing)

accompanied by

Macon Lugny Les Genievres 2008
(a light golden pale rose, greenish highlights, Muscadet-like aromas, notes of licorice)

MAIN COURSE

Roast Guinea Fowl Breast
(filled with sauteed Wild Mushrooms accompanied by an Artichoke and Tomato Ragout with a braised Potato Fondant, bundles of Green Beans, Carrots and a Red Wine & Onion Sauce)

accompanied by

Les Nuages Pinot Noir 2006/7
(Light, fresh with plenty of strawberry and cherry tones)

TO FINISH

Creme Renversee Opera Caramel
(decorated with Chantilly Cream, crushed Meringue & Strawberries in Kirsch)

accompanied by

Dessert Wine: Els Pyreneus Muscat de Rivesaltes 2007
(Intense, fresh nose with exotic fruit, peach, rose and floral notes)

Fresh Coffee, Teas, Biscotti & Belgian Truffles
(Lavazza crema e aroma. The King of Coffees. A Premium Blend of the best Arabica Beans. Earl Grey, Assam, Darjeeling, Ceylon and various Fruit Teas available on request)

GOURMET MENU WITH FINE WINES 2 £78.00

ON RECEPTION

Laurent Perrier Champagne
(Good balance, generous fruit, minerality and freshness)

FIRST COURSE

Smoked Duck Breast topped with Roast Foie Gras
(Crisp Potato Ribbons & Black Truffle Shavings)

accompanied by

Pouilly Fuisse – Louis Latour 2008
(Aromas of ripe fruits, peach, apricot and grapes. Subtle, refined, great length)

SECOND COURSE

Half a Grilled Lobster Thermidor
(with a Fish Veloute and a gratin of 2yr old Mature English Cheddar)

accompanied by

Macon Lugny Les Genievres 2008
(a light, golden pale rose, greenish highlights, Muscadet-like aromas, notes of licorice)

MAIN COURSE

Duo of Fillet of Beef & Veal Mignon
(served with Juniper Berry & Thyme Juices, Herb Roasted New Potatoes with Garlic, Oregano & Sun-dried Tomato)

accompanied by

Ch. Cruzeau AC St Emilion Grand Cru 2004
(the predominance of the merlot grape results in a soft and velvety wine with gentle tannins and a great finesse)

TO FINISH

Passion Fruit & White Chocolate Delice
(served with a fresh Berry Compote and a Dark Chocolate Cappuccino)

accompanied by

Dessert Wine: Els Pyreneus Muscat de Rivesaltes 2007
(Intense, fresh nose with exotic fruit, peach, rose and floral notes)

Fresh Coffee, Teas and Petit Fours
(Lavazza crema e aroma. The King of Coffees. A Premium Blend of the best Arabica Beans. Earl Grey, Assam, Darjeeling, Ceylon and various Fruit Teas available on request)

These menus are the special creation of our Executive Chef, Andrew Stones.

This menu will be served on stylish Damask cloths, accompanied by silver-plated cutlery, fine china, floral decorations and enhanced quality glassware.

