

## Shendish Manor Banqueting Menu

Confit Duck Terrine, Spiced Plum Chutney, Toasted Brioche (D,G,E)

Pulled Pork Terrine, Apple & Cider Chutney, Toasted Croute (D,G,C,SD)

Chicken Caesar Salad, Parmesan Shavings, Croutons, Anchovies and Crispy Bacon (D,G,F,E,SD)

Caprese Salad, Mozzarella, Tomato, Salsa Verde, Rocket Lettuce (D,V,M)

Roasted Pepper & Tomato Soup, Toasted Almonds (N,V)

Roasted Cauliflower Cheese Soup, (D,V,G,M)

Salmon Gravlax, Pickled Cucumber, Mustard Emulsion (S,M,F)

Smoked Mackerel Pate, Cucumber Relish, Parmesan Crisp, (F,D)

Duo of Melon with Raspberry Coulis, Pineapple & Passion Fruit Salad (V)

Sun Dried Tomato, Olives, Red Onion Marmalade & Goats Cheese Tart, Roquette & Herb Oil (D,G,V)

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Baked Chicken Supreme, Char-Grilled Vegetables, Roasted New Potatoes & Warm Tomato Salsa

Roasted Lamb Rump, Minted Potato Cake, Petit Ratatouille & Rosemary Jus (£3 Supplement) (Cooked Pink) (D,C,SD)

Roasted Chicken breast, Stilton Dauphinoise Potato, Fine Green Beans, Red Wine Jus (D,C,SD)

Slow Braised Feather Blade of Beef, Horseradish Mash, Parmentier Root Vegetable, Wild Mushroom & Port Jus (D,C,SD)

Baked Pork Loin Steak, Persillade Potatoes, Citrus Spinach, Honey Jus (SD,D,C)

Roasted Fillet of Salmon, Lemon Mashed Potatoes, Warm English Pea & Bacon Salad (F,D)

Seared Fillet of Cod, Garlic Crushed Potato, French Beans & Chive & Tomato Cream Sauce (D,F)

Chargilled Halloumi, Tagine Cous Cous served along with Honey Roasted Baby Parsnips & Red Pepper Coulis (D,G,V)

Wild Mushroom & Chive Risotto, Roquette & Parmesan Salad (D,V)

Tarragon & Red Onion Polenta Cake, Charred Courgettes, Sweet Peppers & Herb Salsa (V, G)

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Lemon Polenta Cake & Mixed Berry Compote (D,G,E,V)

Strawberry Eton Mess (D,V)

Chocolate Brownie Cheesecake & Banoffee Ice Cream (D,E,G,M,V,N)

Lemon Tart, Raspberry Sorbet & Coulis (E,G,D,V)

Dark Chocolate Marquis, Passion Fruit Sorbet & Raspberry Sauce (G,D,V)

Millionaire Tart with Passion Fruit Sorbet & Coulis (G,D,V,N)

Vanilla Panna Cotta, Strawberry Compote & Lemon Sable Biscuit (D,E,G,V)

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Tea / Coffee & Mints

Please choose one starter, one main & one dessert to create your set menu for all guests at £34.50 per person  
All dietary requirements will be catered for - If you would like your guests to have a choice menu there is a supplement of £5.00 per person

Peanuts (P), Lupine (L), Celery (C), Fish (F), Molluscs (MO), Milk (M), Cereals (CE), Crustaceans (CR), Eggs (E), Sulphur Dioxide (SD), Soy/Soya (SO), Mustard (M), Suitable for Vegetarians (V), Gluten (G), Dairy (D), Nuts (N), Sesame (SE).