

SAMPLE AUTUMN BANQUETING MENUS

First Course Ideas

Seared Yellow Fin Tuna

Sweet and Sour Apple, Watermelon Radish

Or

Artichoke and Parmesan Choux

Beetroot and Pumpkin Gels, Olive Tapenade

Or

Cured Highland Roe Deer

Fermented Sloes and Pickled Walnuts,
London Gin Citrus Dressing

Or

Smoked Mackerel and Crab Tian

Wild Honey, Grapefruit and Black Fig

Or

Warm Oyster Mushroom Salad

Kafir Lime, Wasabi Sorbet

Or

Lamb Shank Pithivier

Gherkins, Pickled Onions and Endive,
Za'atar Yoghurt

A Selection of Handmade Artisan Breads



Lamb Shank Pithivier

Gherkins, Pickled Onions and Endive, Za'atar Yoghurt

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Second Course Ideas

Baked North Sea Cod

Caramelised Fennel, Peas and Pimento
Dill Beurre Blanc

Or

Butternut and Hazelnut Bisque

Chargrilled Goat's Cheese Tartlet

Or

Seared King Scallops

Pear Carpaccio, Pickled Ginger
Vanilla Pod Jus

Or

Grouse Confit

Butterbean Masala
Smoked Beetroot Ketchup
(August 20th – December 10th)

Or

Spinach and Ricotta Tortellini

Toasted Pine Nuts, Peperonata

Or

Fillet of Red Mullet

Pumpkin Gnocchi, Crayfish Butter



Spinach and Ricotta Tortellini
Toasted Pine Nuts, Peperonata

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Main Course Ideas

Venison Rossini

Pheasant Liver Croute, Armagnac Demi-glace
Fine Bean Bundle, Soufflé Potatoes

Or

Fillet of Angus Beef and Miniature Kidney Pie

Horseradish Jus, Mustard Seed Mash
Pickled Red Cabbage

Or

Partridge Breasts wrapped in King Cabbage

Cranberry Stuffing, Crispy Pancetta,
Manzanilla
Celeriac Fondant, Carrot Purée
(September 1st – February 1st)

Or

Saddle of Carmarthenshire Lamb

Stuffed Woodland Mushrooms, Burgundy
Reduction
Leaf Spinach
Roasted New Potatoes and Parsnips

Or

Slow Cooked Duckling

Spelt and Beet Risotto
Kale, Jerusalem Artichoke, Chestnuts
Tuscan Jus

Or

Loin of Wild Boar

Iberico Crumb, Kumquat Chilli Marmalade,
Dauphinoise Potatoes
Roasted Courgette, Butternut and Aubergine



Slow Cooked Duckling
Spelt and Beet Risotto, Kale, Jerusalem
Artichoke, Chestnuts Tuscan Jus

SAMPLE AUTUMN BANQUETING MENUS

Dessert Ideas

Bramble Vacherin

Clotted Cream Ice Cream

Or

Crème Catalan

Saffron Poached Apricots, Espresso Brittle

Or

Apple, Hazelnut and Chocolate Genoise

Cider Brandy Ice Cream

Or

Lime Posset

Cassis Sorbet, Almond Tuille

Or

Quince, Raisin and Hazelnut Crumble

Cream Custard

Or

Find the Lady

Lychee, Mango and Raspberry Sorbets

White Chocolate Florentine



Find the Lady
Lychee, Mango and Raspberry Sorbets
White Chocolate Florentine

SAMPLE AUTUMN BANQUETING MENUS

Savouries

Bleu d’Auvergne Soufflé
Quince Compôte

Or

Duck Livers and Dates in Smoked Bacon
Almond Romesco

Or

Anchovy Tempura
Mimosa Salad

Or

Dolcelatte, Oregano and Honey Crostini
Blush Poached Pear

Or

“A Kiss without a Squeeze”
Apple Pie with Cheddar Cheese

To Finish

Fairtrade Coffee
A Selection of Teas and Infusions

Handmade Chocolates and Sweetmeats



“A Kiss without a Squeeze”
Apple Pie with Cheddar Cheese