

SAMPLE SPRING BANQUETING MENUS

First Course

Spring Rabbit Pithivier

Caramelised Leeks, Radishes and Cucumber Yoghurt

Or

Smoked Trout Fillet

Gin & Tonic Dressing, Lemon Mousseline

Or

Mozzarella, Tomato & Black Olive Galette

Micro Salad, Wild Garlic Salsa

Or

Lemon Sole & King Prawn Terrine

Watercress Chiffonade, Tomato Gel and Balsamic Pearls

Or

Peppered Angus Beef Carpaccio

Rocket, Shaved Pecorino and Olive Oil

Or

Beetroot Ravioli

Crayfish & Jerusalem Artichoke Bouillon

A Selection of Handmade Artisan Breads



Lamb Shank Pithivier

Gherkins, Pickled Onions and Endive, Za'atar Yoghurt

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Second Course Ideas

Fennel & Tomato Granita

Nigella Seed Straw

Or

Halibut & Salmon Mosaic

Asparagus Velouté

Or

Seared King Scallops

Lardon, Spring Greens, Hazelnut Butter

Or

Foie Gras Ballotine

Kumquat Marmalade, Brioche Croûte

Or

Grilled Bream

Black Linguini, Mangetout and Cherry

Tomatoes

Lemon Emulsion

Or

Dorset Crab Thermidor

Deville Parmesan Sables, Spinach Leaves



Seared King Scallops
Pear Carpaccio with Ginger, Vanilla Pod Jus

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Main Course Ideas

Entrecôte Boccuse

Caramelised Red Onion, Dijonnaise Sauce
Cavolo Nero
Potato Lyonnaise

Or

Pan Fried Cod

Spiced Cumin Crust, Courgette Raita
White Beans & Lentil, Minted Sugar Snaps

Or

Poussin Breasts with Lemon & Tarragon

Pearl Barley Risotto
Asparagus, Spring Onion and Tomato

Or

New Season Lamb Cutlets

Almond Croquette, Spinach, Anchovies and
Capers

Or

Veal Chateaubriand

Orange & Date Salsa
Roasted New Potatoes, Fine Bean Bundle

Or

Roasted Venison Loin

Rhubarb & Rosemary Gel, Juniper Reduction
Nettle Gnocchi, Baby Carrot



New Season Lamb Cutlets
Crushed New Potatoes, Grilled Asparagus

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Desserts

Rhubarb & Custard

Vanilla Pod Bavarois, Rhubarb & Orange Compote,
Shortbread Crescents

Or

Passion Fruit and Dark Chocolate Cannelloni

Hibiscus Sorbet, Coconut Tuile

Or

Profiteroles

Filled with Pistachio Ice Cream
Pineapple, Blueberry and Fresh Mint Salad

Or

Sticky Toffee Soufflé

Poached Victoria Plums, Ginger Parkin

Or

St. George's Lattice Tart

Clotted Cream Ice Cream

Or

Crêpes Suzette

Grand Marnier, Orange Sorbet, Praline Shard



Treacle Tart
Passion Fruit Purée, Stem Ginger Ice Cream

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Savouries

Oxford Blue Panna Cotta
Grape Salad, Burnt Mulberry Syrup

Or

“Devils on Horseback”
Piccalilli, Chicory Leaves

Or

Chorizo, Fried Potatoes and Spring Onions
Jerez Dressing

Or

Oyster Mushroom Tempura
Wasabi Mayonnaise

Or

Stilton Rarebit
Smoked Pancetta

Or

Emmental Fondue
Pickles and Croutes

To Finish

Fairtrade Coffee
A Selection of Teas and Infusions

Handmade Chocolates and Sweetmeats



Comte and Pumpkin Gougère
Garden Pickles