

SAMPLE SUMMER BANQUETING MENUS

First Course Ideas

Kitchen Garden Ensemble

Asparagus with Quails Eggs;
Heritage Tomato Gel;
Courgette, Feta and Nasturtium Salad

Or

Salmon Escabeche

Melon, Crayfish and Tarragon Vinaigrette

Or

Mackerel & Seabass Terrine

Tomato and Radish Julienne,
Split Wild Garlic and Sour Cream Dressing

Or

Thai Beef Fillet Brochette

Green Papaya "Som Tam"

Or

Pea and Mint Panna Cotta

Watercress, Vichyssoise, Parmesan Crisp

Or

Prawn Gratin in Charcoal Shell

Artichoke and Micro Herb Salad



Kitchen Garden Ensemble

Asparagus with Quails Eggs, Heritage Tomato Gel, Courgette, Feta and Nasturtium Salad

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Second Course Ideas

King Scallop Ravioli

Leaf Spinach, Vanilla Hazelnut Butter

Or

Cornish Black Bream

Samphire;
Vine Tomatoes;
Tarragon Reduction

Or

Charentais Melon & Chili Gazpacho

Cucumber Water Ice

Or

Seared Yellowfin Tuna

Salad Nicoise, Quail Eggs;
Black Sesame

Or

Chargrilled Asparagus

Mozzarella and Asparagus Arancini
Sauce Hollandaise

Or

Pan Roasted Fillet of Brill

Salsify and Golden Beetroot;
Saffron Beurre Blanc;
Wild Garlic Oil



Chargrilled Asparagus
Cucumber Mousseline, Soft Boiled Quails Eggs, Plum Tomato Salsa

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Main Course Ideas

Best of Corn-fed Chicken

Courgette Flowers with Woodland Mushrooms
Crushed New Potatoes and Spring Onions
Black Truffle Jus

Or

Roasted Monkfish Tail

Iberico Crumb; Star Anise Butter Sauce
Sweet Potato Pureé; Broccoli Florets

Or

Hereford Beef, Chateaubriand

Summer Squash and Caper Gougères;
Burgundy, Shallot Reduction;
Peas and Mangetout a la Francaise

Or

Chargrilled Lamb Tenderloin

Cardamom, Acacia Honey and Pistachio
Cucumber Raita
Fine Beans, Chickpea and Red Kidney Beans

Or

Magret Duck Breast with Peaches & Cherries

Asparagus Spears, Almond Croquettes
Brandy Sauce

Or

Fillet of English Rose Veal

Veal Kidneys, Anchovy,
Gherkin and Parsley Salsa
Dauphinoise Potatoes;
Baby Carrots



Roasted Halibut
Chantarelles, Potato & Carrot Pureé

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Dessert Ideas

English Summer Delice

Elderflower Sorbet;

Gooseberry and Redcurrant Meringue;

Miniature Cherry Donut

Or

Strawberries, Pineapple & Blueberries

Passion Fruit Ice Cream and Honeycomb

Or

Espresso Crème Caramel

Vanilla Pod Crème Anglaise,

Chocolate Soil;

Caramel Hazelnut Teardrops

Or

Rhubarb Mascarpone Cheesecake

Toasted Pine Nuts;

Praline Wafer;

Lemon Syllabub

Or

Baked Apricot & Almond Flan

Raspberry and Apricot Gels;

Clotted Cream

Or

Bitter Chocolate & Grand Marnier Truffle

Orange Blossom Ice cream, Sesame Brittle



English Summer Delice

Elderflower Sorbet, Gooseberry and Redcurrant Meringue, Miniature Cherry Donut

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Savouries

Roquefort with English Strawberries
Walnuts, Croutons and Salad Leaves

Or

Crispy Bacon & Quail Egg Tartlet
Spiced Cherry Tomato

Or

Baked Field Mushrooms
Wild Herb Stuffing;
Sauce Béarnaise

Or

Cheddar Soufflé
Red Gooseberry Compote;
Melba Toast

Or

Reblochon Pancakes
Date Chutney and Chicory

To Finish

A Selection of Teas and Infusions
Handmade Chocolates and Sweet Meats



"A Kiss Without A Squeeze"
Apple Pie with Cheddar Cheese