

## Table D'Hote Set Menus

This menu is a sample only; menus change seasonally.  
The menu for your event will be created following discussion with your  
Event Planning Manager prior to your arrival.



### Menu 1

Sumi Bi Yaki Prawns  
Served with Pickled Leaves and Lime Dressing

Roasted Tomato and Basil Tartlette  
Drizzled with Vincotta Dressing

Rack of Lamb  
Celeriac Straws and Red Current Jus

Mahi Mahi  
Avocado and Red Onion Salsa

Baked Flat Mushrooms  
Topped with a Medley of Vegetables and Mozzarella  
Served with Pimento Coulis

New Potatoes in Herb Oil, Fine Beans, Shallots, Baby Corn and Asparagus

Strawberries Infused with Lemon Balm  
Red Wine Syrup and Rosewater Cream Cornet

Milk Chocolate Charlotte  
Served with a Chilli Toffee Sauce

A Selection of English and Continental Cheese



### Menu 2

Leek and Potato Soup  
With Sautéed Cepes and a Parsley Cream

Roast Pork Fillet With Crispy Pancetta  
Set onto a Butter Nut Squash Puree  
And a Port Wine Reduction

Goats Cheese and Caramelised Red Onion Parcel  
Served With a Pea Puree and Herb Cream

Parisienne Potatoes, Fine Beans  
And Steamed Swede and Carrots

Warm Apricot Tarte  
Served With a Tonka Bean Cream Anglaise

Coffee and Tea

