

SAMPLE BANQUETING MENU

STARTERS

ANTI PASTI PLATE

Parma ham, Italian Salami, pate, olives, char-grilled vegetables & flavoured breads.

TRIO OF SALMON

Smoked, Dill & Beetroot salmon with potato salad, lemon oil & toasted brioche.

ITALIAN CHAR-GRILLED VEGETABLES (Vg)

Marinated Mediterranean char-grilled vegetables with grilled crostini, houmous, guacamole and an olive & tomato tapenade.

MAINS

LEICESTERSHIRE FARMHOUSE CHICKEN

Topped with crisp local bacon, field mushrooms & herb sauce. Served with parsley mash & garden greens.

FRESH SALMON IN FILO

Fresh salmon wrapped in filo pastry, oven baked salmon in a white wine sauce infused with dill. Served with baby buttered new potatoes, green beans, roasted chantenay carrots & garden greens.

PORTOBELLO MUSHROOM (Vg)

Filled with a bean & lentil cassoulet on a sweet potato & celeriac rosti. Topped with a crispy pumpkin & sunflower seed crown, served with roasted chantenay carrots, courgettes and confit shallots in a tomato & red pepper sauce.

DESSERT

DUO OF CHOCOLATE AND LIME TORTE

A chocolate truffle served on a biscuit crumb base complimented by a zesty lime torte and served with fruits of the forest berries.

LEMON CURD SYLLABUB

A zesty lemon and mascarpone cream set on a crust shortbread base. Topped with roasted almonds and mint sugar syrup.

