

# BANQUETING

MENU



THE QHOTELS COLLECTION

## STARTERS

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### PLUM TOMATO AND BASIL SOUP (V)

Pesto oil and crème fraiche

### SPICED SWEET POTATO SOUP (V)

Toasted coconut

### CREAM OF WILD MUSHROOM SOUP (VE)

Wholemeal croutons and white truffle oil

### RED LENTIL AND VEGETABLE SOUP (V)

Vegetable crisps

### SMOKED SCOTTISH SALMON AND HORSERADISH PRESS

Lemon scented pickled vegetable salad

Chive and black pepper crème fraiche

### PRAWN AND CRAYFISH COCKTAIL

Bloody Mary mayo, crispy brown bread sticks

### HOT SMOKED MACKEREL FILLET

Crispy apple and fennel slaw, toasted 'bread crumble'

### CHICKEN LIVER PARFAIT

Red chard and watercress salad, red onion jam, toasted sourdough shards

### PRESSED HAM HOCK AND PEA TERRINE

English mustard mayo, pea shoot and parsley salad

### CONFIT DUCK RILLETTES

Toasted sweet brioche, carrot and satsuma salad, pomegranate and parsley dressing

### PRESSED GAME TERRINE, APRICOT AND GINGER CHUTNEY

Mixed dressed leaves

### ROASTED RED ONION AND BLUE CHEESE TART (V)

Sweet balsamic syrup, peppered watercress and rocket

### 'WHIPPED' GOATS CHEESE MOUSSE (V)

Beetroot carpaccio, toasted pumpkin seeds, pumpernickel bread sticks

### BEEF TOMATO, SOUSED RED ONION AND MOZZARELLA SALAD (V)

Black olive and basil tapenade

### CURRY ROASTED CAULIFLOWER AND CHICKPEA SALAD (VE)

Sweet chilli and coriander dressing

## MAIN COURSE

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### BREAST OF CHICKEN WRAPPED IN SMOKED STREAKY BACON

Spring onion mash, butter fried leek and curly kale, tarragon and caraway seed sauce

### CHAR GRILLED OLIVE OIL AND ROSEMARY GLAZED

#### BREAST OF CHICKEN

Crispy fried new potatoes, grilled Mediterranean vegetables, pesto scented tomato sauce

### 12HR BRAISED SHIN OF BEEF

Red wine and baby onion jus, horseradish mashed potatoes, baked root vegetables

### RED WINE BRAISED SHANK OF LAMB OF LAMB

Double cream Dauphinoise potatoes, green bean and leek bundle

### ROAST FILLET OF AGED BEEF

Rosti potato, crispy fried oxtail bon bon, truffle scented port jus

### ROAST SIRLOIN OF AGED BEEF WITH CRISP ROASTED POTATOES

Herb roasted root vegetables, Yorkshire puddings and red wine jus

### ROAST LOIN OF BRITISH PORK WITH CRISP ROASTED POTATOES

Herb roasted root vegetables, baked apple and red wine jus

### BUTTER BAKED FILLET OF SCOTTISH SALMON

Caper and onion crushed new potatoes and scorched asparagus, cherry tomato and chive salsa

### BAKED FILLET OF NORTH SEA COD

White wine, prawn and parsley cream sauce, sauté potatoes

### PAN-FRIED SEA BASS FILLET

Roasted Mediterranean vegetables, lemon scented tomato and herb dressing

### PUMPKIN AND SAGE TORTELLINI (V)

Toasted pumpkin seeds, hard cheese shavings, crispy sage and onion dressing

### LEEK AND WILD MUSHROOM RISOTTO (V)

Dressed rocket and pea shoots, crispy fried leeks and onions

### BUTTERNUT SQUASH, KALE, HARISSA AND VEGAN FETA CHEESE PARCEL (VE)

Pomegranate, orange and pine nut dressing

## DESSERTS

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### RED BERRY ETON MESS

Whipped vanilla cream

### LEMON AND LIME POSSET

Macerated strawberries and vanilla shortbread

### STICKY TOFFEE PUDDING

Toffee sauce and vanilla ice cream

### MANGO PANACOTTA

Toasted coconut and pineapple salsa

### MILK CHOCOLATE MOUSSE

Chocolate and caramel sauce

Chocolate brownie crumble

### APPLE AND ALMOND TART

Vanilla ice cream

### BAILEY'S CRÈME BRULEE

Biscotti biscuits

### TROPICAL FRUIT SALAD

Passion fruit and coconut syrup

### CLEMENTINE TART

Orange sorbet, chocolate sauce

### BAKED GINGER CHEESECAKE

Red berry compote, whipped vanilla cream

### CHOCOLATE!

Dark chocolate and orange ganache, milk chocolate and praline, caramelised white chocolate mousse

### CHOCOLATE AND ORANGE TART (VE)

Chocolate and orange sauce

### WHITE CHOCOLATE AND STRAWBERRY CHEESECAKE

White chocolate shavings, strawberry sauce

### PROFITEROLE, VANILLA CREAM AND CHOCOLATE FUDGE TOWER

Dark chocolate sauce