

Sample Menu

A Royal Affair

*enhance your royal experience while
partaking in an english rose gin martini*...*

Butler Passed Hors D'oeuvres

(choices)

baked lamb medallions

with a blend of 14 spices

english sweet sausage pastry

with a mustard aoli

cucumber, mint tea sandwiches

welsh rarebit

rabbit in a béchamel fondue

duck wrapped in a scallion crepe

with a strawberry pesto

First Course

(choices)

*crab salad displayed in a caviar tin
topped with caviar, micro greens &
garnished with edible flowers*

*seafood parcels served with a cucumber ring
of baby greens, vinaigrette and dried cherries*

english pea & smoked ham soup

*herb crusted warm goat cheese salad with
tomato rose, candied walnuts and champagne vinaigrette*

*roasted parsnip, carrot & ginger salad
with a pomegranate dressing*

Dinner Entrée Selection

(choices)

beef wellington

*filet of beef & duxelle stuffing wrapped and
baked in pastry with dauphinois potatoes*

rack of lamb

*roasted with rosemary and fresh mint
with whipped creamed potatoes & peas*

*salt seared tuna with fennel courgettes
and english pea pesto*

*seared duck breast with lavender,
beetroot and a green tomato chutney*

seafood newburgh

cream, cognac, sherry & cayenne pepper infused

Desserts

(choices)

*english trifle with raspberries, strawberries,
blueberries, custard and amaretto biscuits*

*bakewell tartlets
layered with jam & almond sponge
topped with flaked almonds*

*raspberry brulee
served with whipped cream*

*treacle sponge cake
steamed cake drizzled
with golden syrup*

*lemon syllabub
rich cream, wine parfait garnished
with fresh mint & lemon peel*