

CONNAUGHT BANQUETING MENUS

STARTER

Slow cooked ham hock and leek tartlet, parmesan, pea puree, mixed leaves

Leek and potato soup (v)

Confit tomato, mozzarella, rocket, balsamic vinegar (v)

Ham hock terrine, piccalilli, crostini, watercress

Scorched cured mackerel, salt baked heritage beetroot, chilli and chocolate tuile

Duck terrine, celeriac remoulade, golden raisin puree, radish and toasted walnut bread

Mozzarella, heirloom tomato, olive crumb, salsa verde (v)

MAIN

Roasted chicken breast, wild mushroom, potato fondant, savoy cabbage, Madeira sauce

Pork loin, black pudding, creamed potato, savoy cabbage and apple jus

Roast butternut squash and garden pea risotto, parmesan crisp (v)

Pan fried lamb loin, fondant potato, mushroom and pea fricassee

Grilled salmon fillet, courgette, tomatoes, mussel veloute

Braised feather blade beef, smoked mash potato, green beans, toasted almonds and red wine jus

Aubergine, Provençale vegetables, crispy tofu, artichoke (v)

DESSERT

Lemon posset mixed berry compote and short bread biscuit

Triple chocolate brownie, vanilla ice cream

Sticky toffee pudding, clotted cream ice cream

Passion fruit cheesecake, mango and chilli salsa

Dark chocolate torte, dark rum caramel, chocolate sorbet

Strawberry mousse, macarange and mint chocolate crumb

Cherry Bakewell, cherry puree and amaretto crumb and vanilla ice cream