



# The Elvetham Banqueting Menu A

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## STARTERS

### **Mackerel Tian**

Pickled carrot and radish

Sauce gribiche

*(F,G,SU,E,M)*

### **Chicken and wild mushroom terrine**

Toasted sourdough

Red onion marmalade

*(G,M,MU)*

### **Cropwell Bishop, endive**

Fig and pomegranate salad

Caramelised pecans

*(G,N,MU)*

### **Garlic and coriander falafel**

Pea and avocado puree

Toasted chickpeas

*(MU)*

## MAINS

### **Braised flat iron steak**

Horseradish creamed potato

Button onions and parsnip crisps

*(M, SU)*

### **Pan fried Pollock**

Sweetcorn succotash

Jerk spiced sauce

*(F,M,SU)*

### **Sautéed gnocchi**

Wilted spinach

Roasted squash

Crispy sage and kale

*(G.M.)*

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## ALLERGY ADVICE

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# The Elvetham Banqueting Menu A

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## DESSERTS

### The Elvetham Eton mess

Crisp honeycomb

Honey tuille

(G,M,E)

### Coffee creme brulee

Crisp sable biscuit

(G,M,E)

### Glazed lemon tart

Raspberry sauce

Vanilla ice cream

(G,M,E)

### Dark chocolate delice

Salted caramel

Grue d'cacao crunch

(M)

(G) *Gluten*

(SU) *Sulphates*

(M) *Milk*

(E) *Eggs*

(N) *Nuts*

(SO) *Soya*

(W) *Wheat*

(MU) *Mustard*

(SE) *Sesame*

(F) *Fish*

(PE) *Peanuts*

(CR) *Crustacean*

(MO) *Molluscs*

(C) *Celery*

(L) *Lupin*

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# The Elvetham Banqueting Menu B

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## STARTERS

### Smoked salmon gravadlax

Crisp pumpernickel  
Bitter leaves  
(F,SU,MU,G)

### Three beetroot salad

Pistachio and goats cheese  
Orange and yoghurt dressing  
(M,N)

### Morcilla, soft egg and Parma ham salad

Saffron aioli  
(G,E,MU,M)

### The Elvetham tiger prawn cocktail

Sun blushed tomato  
Celery and shallot  
(CR,C,M,E,G)

## MAINS

### Garlic roasted chicken breast

Charred leeks  
Dauphinoise potatoes  
(M, C,SU)

### Baked cod

Herb crust  
Tomato, courgette, and aubergine caponata  
Sauce Jaqueline  
(G,F,M,CR)

### Butternut squash and puy lentil curry

Coconut rice  
Toasted coconut  
(N.)

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# The Elvetham Banqueting Menu B

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## DESSERTS

- Dark chocolate and polenta cake**  
Dark chocolate sauce  
Popping candy  
(M,E,G)
- Rich treacle tart**  
Yoghurt parfait  
Orange coulis  
(M,E,G)
- Vanilla and apricot bread and butter pudding**  
Hazelnut and mascarpone  
(M,E,G,N)
- Strawberry cheesecake**  
Strawberry and basil salsa  
(M,G,N)

- (G) *Gluten*  
(F) *Fish*  
(SU) *Sulphates*  
(PE) *Peanuts*  
(M) *Milk*  
(CR) *Crustacean*  
(E) *Eggs*  
(MO) *Molluscs*  
(N) *Nuts*  
(C) *Celery*  
(SO) *Soya*  
(L) *Lupin*  
(W) *Wheat*  
(MU) *Mustard*  
(SE) *Sesame*

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# The Elvetham Banqueting Menu C

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## STARTERS

### White onion soup

Crisp shallots  
Black truffle  
(M,G,C)

### Pressed chicken and mushroom terrine

Tomato chutney  
Crisp Parma ham  
(SU,C,MU)

### Slow cooked heirloom tomato salad

Crumbled goats cheese  
Basil crisps  
(M,MU)

### Tempura fried soft shell crab

Asian slaw  
Soy dressing  
(G,CR,MU,C,SO)

## MAINS

### Chargrilled beef fillet

Garlic fondant potato  
Chantenay carrots  
Green peppercorn sauce  
(C,M,SU)

### Salmon supreme 'Niçoise'.

Black olive  
Green beans  
Soft boiled egg  
(M,F,E)

### Field mushroom and spinach wellington

Watercress velouté  
(G,M,E,C)

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# The Elvetham Banqueting Menu C

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## DESSERTS

### Sharp blackcurrant delice

Crunchy almond tuille

(G,M,E,N)

### Warm sticky toffee pudding

Caramel sauce

Clotted cream

(G,M,E,SU)

### Jellied fruit consommé

Toasted biscotti

Vanilla ice cream

(G,M,E,N)

### Marbled chocolate sphere

Raspberries

Honeycomb

(M)

(G) *Gluten*

(F) *Fish*

(SU) *Sulphates*

(PE) *Peanuts*

(M) *Milk*

(CR) *Crustacean*

(E) *Eggs*

(MO) *Molluscs*

(N) *Nuts*

(C) *Celery*

(SO) *Soya*

(L) *Lupin*

(W) *Wheat*

(MU) *Mustard*

(SE) *Sesame*

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# The Elvetham Banqueting Menu D

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## STARTERS

### Smoked Salmon and cream cheese roulade

Keta caviar  
Lemon and dill yoghurt  
(F,M,MU)

### Confit duck and mango

Herb salad  
Sweet chilli, soy and sesame dressing  
(SO,SE,SU)

### Forest mushroom panna cotta

Melba toast  
Pickled mushrooms  
(M,G,SU,C)

### Steamed sole Charlotte

Crispy leeks  
Cockle and mussel fricassee  
(F,MO,M,G,SU)

## MAINS

### Cumin spiced cannon of lamb

Pea and mint cous cous  
Spiced tomato sauce  
(G,C,SU)

### Seared Monkfish

Crab crushed new potato  
Courgette and carrot ribbons  
Madeira jus  
(F,CR,M,SU)

### Roast celeriac and black truffle risotto

Vegetarian Padano  
Crisp celeriac  
(M,SU)

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# The Elvetham Banqueting Menu D

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## DESSERTS

<b>Iced mango parfait</b>	(G) <i>Gluten</i>
Coconut mousse, white chocolate grissini	(SU) <i>Sulphates</i>
Passionfruit glaze	(M) <i>Milk</i>
(M,G)	(E) <i>Eggs</i>
<b>Dark chocolate fondant</b>	(N) <i>Nuts</i>
Raspberry marshmallow	(SO) <i>Soya</i>
Vanilla ice cream	(W) <i>Wheat</i>
(M,E,G)	(MU) <i>Mustard</i>
<b>Elvetham Trio</b>	(SE) <i>Sesame</i>
Sharp lemon cheesecake	(F) <i>Fish</i>
Dark chocolate tart, Exotic fruit vacherin	(PE) <i>Peanuts</i>
(M,E,G)	(CR) <i>Crustacean</i>
<b>A Selection of British and French cheeses</b>	(MO) <i>Molluscs</i>
Water biscuits, quince paste	(C) <i>Celery</i>
Tomato chutney	(L) <i>Lupin</i>
(M,G,SU)	

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