

The Elvetham Banqueting Menu A

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.)*

ALLERGY ADVICE



The Elvetham Banqueting Menu A



ALLERGY ADVICE



The Elvetham Banqueting Menu B

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*)

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

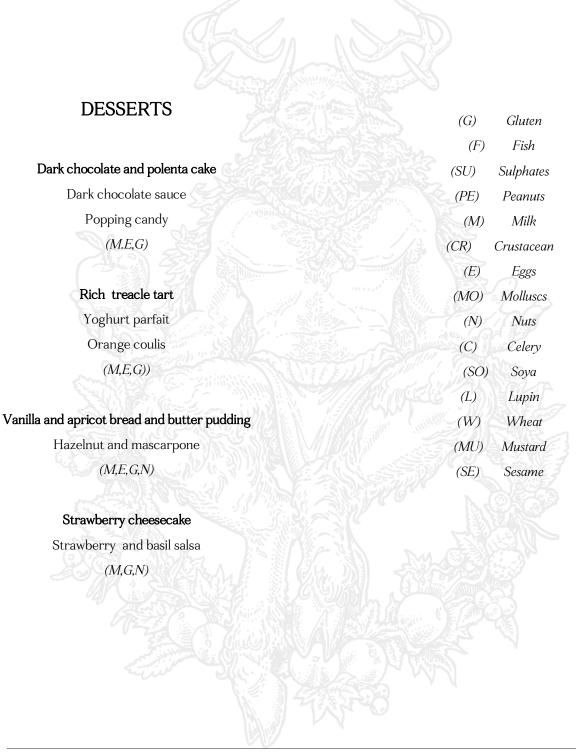
(N.)

The Elvetham tiger prawn cocktail Sun blushed tomato Celery and shallot (CR,C,M,E,G)

ALLERGY ADVICE



The Elvetham Banqueting Menu B



ALLERGY ADVICE



The Elvetham Banqueting Menu C

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)

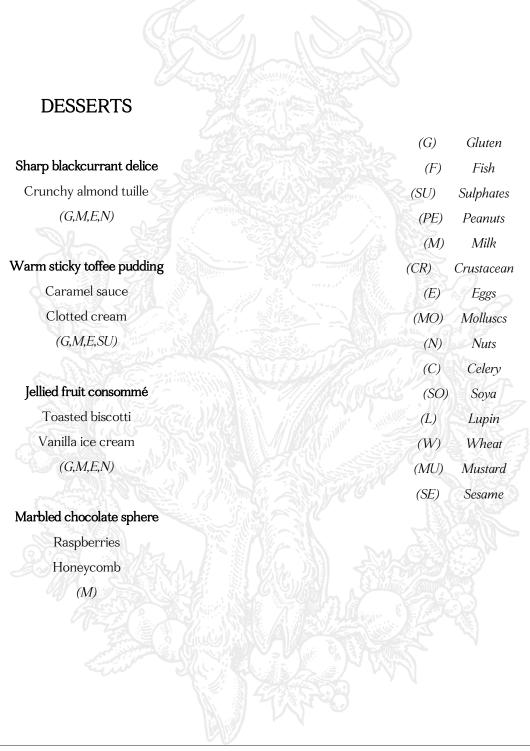
Field mushroom and spinach wellington Watercress velouté

(G, M, E, C)

ALLERGY ADVICE



The Elvetham Banqueting Menu C



ALLERGY ADVICE



The Elvetham Banqueting Menu D

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)

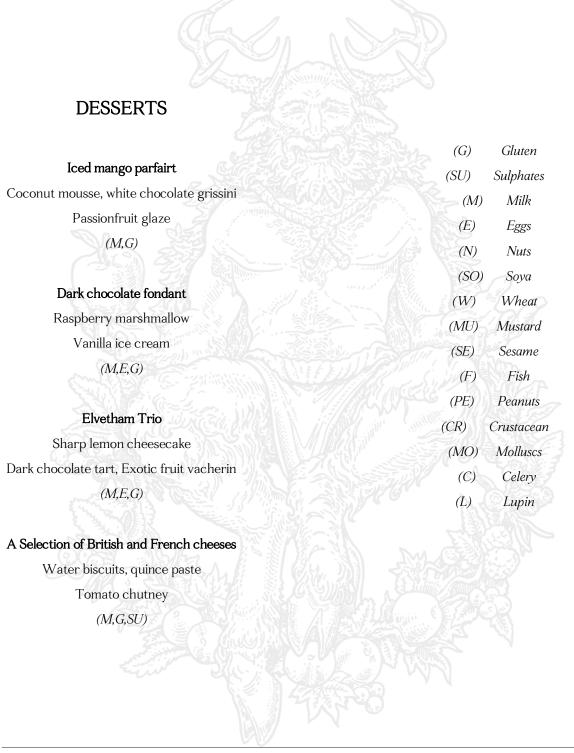
Roast celeriac and black truffle risotto

Vegetarian Padano Crisp celeriac *(M,SU.)*

ALLERGY ADVICE



The Elvetham Banqueting Menu D



ALLERGY ADVICE