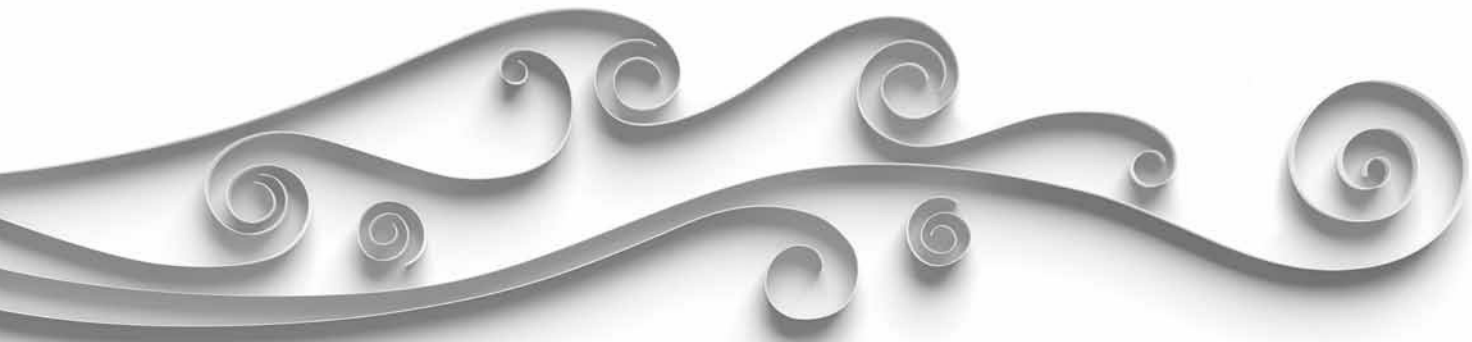


ANNUAL MENUS £65

STARTERS | MAIN COURSES | DESSERTS

The sourcing wherever possible of the best regional and Organic Produce is at the heart of all our Banquet Menus. The South of England has some of the finest producers and suppliers in the UK and we are delighted to champion their fabulous produce here at London Marriott Hotel County Hall.



Upgrade to our wine package £70.00

Includes: Annual Menu, Half Bottle of our Selected House Wine and Unlimited Filtered Still & Sparkling Water.

Please choose 1 starter, 1 main course and 1 dessert for all, not including dietary requirements.

STARTERS

Beer Cured Ham Terrine, Parsley, Piccalilli, Toast

Foreman & Son London Cured Salmon, Trout
Mousseline, Avocado, Beetroot Tartar

Slow Cooked Pork Belly, Pickled Vegetables,
Crisp Shallots

Smoked Haddock, Westcombe Cheddar and
English Saffron Tart, Charred Leek Vinaigrette,
Mustard

Poached and Smoked Salmon Terrine, Sumac,
Cucumber, Horseradish

Crayfish Cocktail, Carrot and Coriander Jelly,
Avocado, Gillray's Bacon

MAIN COURSES

Rump of English Lamb, Rosemary and Goats Cheese Potato,
Crushed Peas, Baby Charred Onions, Red Wine Jus

Loin of Smoked Cod, Artichoke Puree, Roasted Garlic Mash,
Saffron Vegetables

Roasted breast of Guineafowl, Confit Leg,
Morrel Mushroom Cream, Braised leek, Fondant Potato

Pan Fried Fillet of Sea Bass, Crab and Corn Succotash,
Chive Butter

Fillet of Black Angus Beef, Braised Cheek, Celery Root Puree,
Parsley Potato

Medallion of Monkfish, Curried leeks, Saffron and Mussels

Lavender Honey and Mustard Lacquered Gressingham Duck,
Burnt Apple Puree, Turnips and Potato

DESSERTS

Feuillette of Pears, Pear Sorbet, Caramel Tuille

Orange Truffle, Liquid Strawberry, Poached Kumquat, White Chocolate Crumble

White Chocolate and Cherries, Greutine Stick

Chocolate Truffle, Poached Strawberry

Apple Tart Tatin, Cinnamon Ice Cream

Cassis Mousse, Aniseed Jelly, Granny Smith's

Spiced Orange and Ginger Cake Charlotte, Blood Orange Sorbet

Rose and Raspberry Dome, Crystallised Petal, Raspberry Gel

Salted Caramel and Apple Cheesecake, Warm Toffee and Cider Apple Compote

VEGETARIAN

VEGETARIAN STARTER | VEGETARIAN MAIN



VEGETARIAN ANNUAL MENU
STARTER

Roasted Squash, Peakland Blue,
Crisp Wild Mushrooms, Seeds

Caraway Roasted Beetroot, Local Goats Curd,
Hazelnuts and Orange

Salad of Asparagus, Crispy Poached Duck Egg,
Sauce Choron

VEGETARIAN ANNUAL MENU
MAIN COURSES

Wild Mushroom, Leek and Cheddar
Scone Cobbler, Rocket Salad

Baked Aubergine, Goats Cheese,
Tomato Fondue

Mushroom and Confit Potato Pie,
Savoy Cabbage, Parsley Cream
