



SOPWELL
HOUSE

Banqueting A La Carte Menu

Starters

Meat

- Galia Melon, Parma Ham, Sweet Honey Vinaigrette £9.50
Ham Hock Terrine with Piccalilli & Country Bread £10.50
Bacon, Leek & Montgomery Cheddar Tart, Cherry Tomato, Red Chard & Misuna Salad £11.50
Potted Pork Rillettes, Apple, Sultana & Fig Chutney, Walnut Bread £12.00
Beef Carpaccio with Wild Rocket, Shaved Parmesan, Aged Balsamic £15.00
Pressed Smoked Chicken, Wild Woodland Mushroom & Goose Liver, Kumquat Marmalade £16.00

Fish

- Smoked Salmon, Horseradish & Crème Fraiche, Red Onion & Caper Berries £12.50
Seafood Terrine, Rouille & Croutes £13.50
Marinated Scallop, Celeriac & Truffle Puree, Lemon Oil £14.00
Salmon & Prawn Skewer, Asian Salad & Wasabi Mayo £14.00
Tuna Carpaccio, Soy, Ginger & Lime Dressing, Cress Salad £15.00
Lobster Salad £POA

Vegetarian

- Wood Roasted Red Pepper with Red Pepper Mousse, Black Olive Brushetta, Basil Oil £10.50
Marinated Mediterranean Vegetables, Focaccia Bread with a Basil & Pesto Dressing £12.00
Carpaccio of Beetroot with Celeriac Remoulade, with an Apple and Poppy Seed Dressing £12.50
Chargrilled Asparagus, Rocket Leaves, Shaved Parmesan, Aged Balsamic £13.50
Goats Cheese, Potato & Wild Mushroom Terrine, Red Pepper & Black Olive Dressing £13.50
Smoked Tomato Tartare with a Green Bean, Asparagus & Balsamic Glaze Salad £14.00

Soups

- Chestnut Mushroom with Chive & Tarragon Cream £6.50
Minted Pea & Ham, Creme Fraiche £6.50
Plum Tomato & Basil, Sweet Red Onions £6.50
Roast Butternut Squash & Cumin £6.50
Cream of Celeriac & Chicken with Chicken & Parsley Dumplings £7.50
Cream of Asparagus, Truffle Croutons £7.50
Seafood Bisque, Croutes & Rouille £7.50

Mains

Meat

- Breast of Chicken, Button Onions, Mushrooms & Pancetta, Red Wine Sauce, Parmentier Potatoes, French Beans £21.00
Confit Gressingham Duck, Braised Red Cabbage, Lentil de Puy, Fondant Potato, Coriander & Plum Sauce £22.00
Roasted Duck Breast, coated in Szechuan Spices, Wilted Bok Choy, Fondant Potatoes & Orange Jus £24.00
Slow Cooked Feather Blade of Beef, Truffle Mash, Roasted Root Vegetables,

Bourguignon Sauce £24.00
Roast Rack of Suffolk Pork, Lemon, Thyme & Apple Stuffing, Berichonne Potatoes,
Seasonal Vegetables £25.00
Pot Roasted Corn Fed Chicken Breast, Mediterranean & Basil Farce,
Lemon & Olive Oil Crushed New Potatoes, Sautéed Spinach £26.00
Braised Shank of lamb, Spring Onion Mash, Confit Root Vegetables & Spiced lentils,
Caraway Jus £26.00
Traditional Roast Sirloin of Beef, Yorkshire Puddings, Red Wine Sauce,
Roast Potatoes, Seasonal Vegetables £27.00
Rack of English Lamb, Parsley & Garlic Crust, Roasted Goose Fat Potatoes,
Seasonal Vegetables, Rosemary Jus £28.00
Oven Baked Fillet of Beef, topped with Red Onion and Brie, Dauphinoise Potatoes,
Green Beans, Shallots, Red Wine Jus £30.00

Fish

Fillet of Salmon, Potato & Herb Gnocchi, Asparagus, Bouillabaisse Sauce £20.00
Roasted Cod Fillet topped with a Parsley, Basil & Garlic Herb Crust, Buttered Chive Mash, Red
Pepper Sauce £22.00
Roasted Sea Bass with Tapenade Crust on a bed of Fennel, Baby Spinach & Jerusalem
Artichokes, Virgin Olive Oil & Aged Balsamic £25.00
Lemon Sole Farci, Green Pea & Broad Bean Risotto, Grilled Asparagus & Caper Sauce £28.00
Roast Fillet of Monkfish & Salmon, wrapped in Pancetta, Creamed Leeks, Sweet Carrot Puree,
Buttered New Potatoes, Chablis Butter Sauce £28.00

Vegetarian

Aubergine Parmigiana £15.00
Artichoke & Red Wine Risotto, Balsamic Roasted Cherry Tomatoes, Basil & Parmesan £15.00
Spinach & Ricotta Ravioli with Roasted Butternut Squash, Thyme White Wine Cream Sauce
£15.00
Puff Pastry Tart stuffed with Mozzarella, Sun Blushed Tomatoes, Pesto & Pine Nuts, Rocket
Salad £15.00
Roasted Red Pepper stuffed with Mediterranean Couscous, Tomato and Basil Salsa £15.00
Haloumi & Stir Fried Vegetables wrapped in Filo Pastry, Plum Sauce £15.00
Puff Pastry Case of Wild Mushrooms & Asparagus Spears £17.00
Wild Mushroom Risotto, Parmesan Crisp, Truffle Oil £17.00

Desserts

Sticky Toffee Pudding, Vanilla Seed Ice cream, Toffee Sauce £8.50
Orange & Cointreau Crème Brulee, Biscotti Biscuit £8.50
Tarte au Citron, Dark Chocolate Ganache £8.50
Raspberry Mirror with Raspberry Sorbet £8.50
Duo of White & Dark Chocolate, Baileys Milk Chocolate Ice Cream £8.50
Mixed Berry Pavlova with Champagne Jelly, Chantilly Cream £8.50
Lime & Lemon Cheesecake, Fruit Salsa £8.50
Traditional Bread & Butter Pudding, Devonshire Custard £8.50
Carved Fresh Fruit Plate, Cardamom & Lemon Grass Mint Syrup £8.50
Trio of Chocolate £10.50
Cheese Plate: Stilton, Somerset Brie, Cornish Yarg, Water Biscuits £10.50
Passion Fruit Souffle, Mango Sorbet £12.50

Coffee

Tea/Coffee & Petit Fours