

THE ROYAL HORSEGUARDS



ONE WHITEHALL PLACE

## Banqueting Menu Spring & Summer 2019

**Please choose one set 3 course menu for your entire party by selecting one starter, one main course and one dessert with the option to choose a vegetarian option as well. Please note that tea, coffee and petit fours are included in this menu option.**

### Starters

Ginger and orange cured salmon, wasabi cream fraiche, baby red chard and keta

Pressed confit duck with Green peppercorn, marinated spring vegetables, coppa ham and pear chutney

Cured sea bass, lime and basil gel, cucumber pappardelle and baby radish salad

Smoked trout pate, chilly pepper aioli, pickled cauliflower florets and lemon dressing

Compressed chicken and smoked ham hock, spiced pear chutney and garlic sourdough crouton

London cured salmon, dill cream fraiche, pickled cucumber, keta and rye crouton

Tomato and coriander shorba with goat cheese and sweet pepper ravioli (V)

Chilled tomato soup, crumbed feta and pesto (V)

Goat cheese, red pepper relish tart, baby leaf salad, Piquillo pepper dressing (V)

Spiced fig, prosciutto, goat's curd, marinated beetroot and glazed walnuts

Smoked glazed duck breast, slow cooked duck rilette, red pepper tapenade, garlic & herb cream fraiche and brioche crout

Artichoke and wild mushrooms with truffle dressing and hen's egg

### Mains

Pan seared chicken supreme, basil risotto cake, asparagus, carrots and mushroom jus

Slow roasted lamb rump, pea and spring onion hash, carrots and tender steam broccoli and a mint jus

Braised beef joint, horseradish mash potato, carrots, roasted shallots and cabernet sauvignon reduction

Fillet of sea bass, potato dill cake, leeks, baby carrots and curried coconut sauce

Teriyaki marinated salmon, scallion whipped Potato, hon shimenji, tomato and coriander sauce

Oven roasted cod fillet, mixed bean bubble and squeak, courgette, grilled peppers and creamy tomato veloute

Slow cooked five spiced pork belly, boulangere potato, pea puree, Paris brown, hoisin jus

Tomato, basil and mozzarella ravioli with pesto cream sauce, roasted artichoke & seasonal leaves (V)

Mediterranean vegetable stuffed Portobello mushrooms, pepper veloute, rocket and parmesan salad (V)

Mushroom and pea risotto, shaved parmesan, baby watercress, herb oil (V)

### **Mains Upgrades**

*at £15.00 per person*

Slow cooked Lamb Rack, Parmesan polenta, green beans, Barolo Sauce

Beef strip loin steak, dauphinoise potato, Portobello mushroom, glazed carrots and red wine reduction

Pan fried halibut, Lyonnaise potato, pepper basquaise, courgettes, citrus cream

### **Desserts**

Dark chocolate Truffle mousse, milk chocolate brush, orange gel and basil crumbs

Champagne and pimps jelly, mango puree and seasonal berries

Chocolate and cherry dome, saffron orange and raspberries

Passion fruit and yogurt mousse with a berry coulis

Mix berry cheesecake, passion fruit gel and basil crumble

Classic lemon tart, mint and lime marinated strawberries

Exotic fruit and berry salad with a sorbet

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Cheese board served with all accompaniments on a sharing board at £9.50 per person

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Tea, coffee & petit fours