

## Starters

- Oven roasted tomato and red pepper soup with basil croutons
- Creamed watercress and potato soup with crème fraiche
- Roasted butternut squash and celeriac soup with garlic croutons
- Mozzarella and sun blushed tomato salad in a basil and pesto dressing
- Atlantic prawns served on a bed of crisp iceberg lettuce dressed in a bloody marie rose sauce in a cucumber ribbon
- Goats cheese and seasonal vegetable puff pastry tart on baby leaves with a balsamic dressing
- Duo of smooth and medium course pate served with onion relishes and melba toast
- Chicken and chorizo terrine with saffron aioli and melba toast

## Mains

- Pan fried chicken breast with a cream and white wine sauce, crushed new potatoes and seasonal vegetables
- Garlic and thyme marinate chicken supreme with confit creamed greens and fondant potatoes
- Slow roast Great Garnetts pork belly served with spiced apple puree and cider sauce, crisp roast potatoes and braised red cabbage
- Great Garnetts traditional pork sausages with creamed potato and shallot jus
- Braised feather blade of beef in a rich red wine jus with horseradish mash and medley of greens
- Traditional fisherman's pie topped with creamy mash and parmesan crisp and side of green beans
- Roasted vegetable and leek gratin with double Gloucester cheese

## Desserts

- Vanilla cheesecake with fresh berries
- Chilled berry soufflé
- Panna cotta with a passionfruit coulis
- Lemon and raspberry eton mess
- Profiteroles with dark chocolate and fresh cream
- Tarte au citron with crème fraiche and fresh berries
- Warm chocolate brownie with chocolate sauce and ice cream
- Sticky toffee pudding with toffee sauce and Chantilly cream

Tea, coffee and chocolate mints



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# SCRUMPTIOUS

## Starters

- Sharing platter to include a selection of continental meats, homemade houmous, feta cheese, olives and freshly baked breads
- Ham hock terrine with piccalilli and artisan toasts
- Smoked salmon on a bed of mixed leaves with a sweet beetroot coulis
- Melon with Parma ham with a basil olive oil drizzle
- Warm king prawn and smoked bacon salad with sweet chilli and coriander
- Smoked haddock fishcakes with horseradish and lemon mayonnaise
- Watercress salad with warm fresh pear, goats cheese, caramelised pecan nuts, honey and mustard dressing (v)
- Goats cheese terrine with beetroot relish and melba toast (v)

## Mains

- Roast breast of chicken wrapped in Parma ham, marsala and sage sauce
- Lemon roasted chicken supreme with lemon thyme parmentier potato
- Ballotine of chicken stuffed with mushrooms and shallots with pea puree
- Loin of pork with a wild mushroom and spinach eye
- Roast sirloin of British beef and Yorkshire pudding served with a Madeira sauce
- Lamb rump cooked in red wine and rosemary, on a herb mash
- Moroccan lamb stuffed with a couscous, aubergine, roast pepper, rosemary and harissa stuffing
- Char-grilled teriyaki salmon on a bed of sweet chilli stir fried vegetables, with coriander egg noodles
- Aubergine timbales with roasted tomato and pecorino Romano cheese (v)

## Desserts

- Blackberry and limoncello trifle
- Strawberry & clotted cream tart
- Panettone bread & butter pudding
- Double chocolate torte with Chantilly cream
- Dark chocolate mousse with cardamom shortbread
- Trio of eton mess, lemon cheesecake and chocolate brownie
- Trio of seasonal berry soufflé, profiterole and lemon torte
- Cake stand dessert with a selection of delightful sweet bites

Tea, coffee and petit fours





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## Starters

- Griddled asparagus salad with a lemon, chive and olive oil dressing (v)
- Avocado, king prawn and mango salad with a sweet chilli dressing
- Layered crab, tomato and avocado timbale, Cajun salmon on frisee and mango salad, tiny glass of prawn cocktail
- Herbed salmon ballotine with a dill crème fraîche
- Warm camembert tart with pomegranate syrup, fig & pistachio (v)
- Individual cheese fondue with five flavour spoons and crusty bread (v)
- Sweet chilli chicken with garlic, lemon and coriander
- Chicken paillard with caper berries and roasted plum tomatoes

## Mains

- Ballotine of chicken on a potato puree with frizzled leeks and truffle jus
- Slow roasted breast of duck served with fresh plum chutney and a ruby port jus
- Stuffed loin of pork with chorizo, sage and sun blushed tomato
- Confit pork belly with roasted apples and pears in a thyme and cider sauce, glazed root vegetables
- Loin of lamb served on an aubergine caviar, gratin dauphinoise, tomato and basil jus
- Beef wellington, served on a bed of cabbage and leeks with roast baby potatoes and red wine jus
- Prime roast fillet beef with wild mushroom and thyme sauce
- Venison fillet with a rich Madeira jus and parmentier potatoes
- Grilled fillets of seabass set on champ potato and served with a tarragon cream
- Monkfish wrapped in Parma ham with a saffron sauce
- Pecorino & parsley crusted lemon sole fillet on celeriac and apple potato cakes with wilted spinach with a seafood bisque
- Artichoke, wild mushroom & goats cheese wellington, steamed vegetables & tomato fondue (v)

## Desserts

- Yoghurt panna cotta with blackberry compote, lemon gel and almond biscotti
- Chocolate delice with edible flowers, chocolate sauce and caramelised hazelnuts
- Honeycomb cheesecake with toffee cream
- Trio of Strawberry and mascarpone cheesecake, lemon torte and profiterole
- Trio of Raspberry cheesecake, lemon tart and double chocolate torte
- Trio of Panna cotta with mango coulis, chocolate brownie, lemon and rosemary squares and strawberry shortbreads
- Trio of Raspberry and white chocolate torte, banoffee tart and lemon posset

Tea, coffee and petit fours





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## Amuse Bouche

Leek, potato and white truffle cappuccino served with a cheese and olive straw (v)  
Potato and blue cheese soup shots with garlic butter (v)  
Jerusalem artichoke soup with a sage wonton (v)  
Mini-frittata bites of sweet potato, red onion and rocket, served with crumbled feta and mint oil (v)  
Spinach and ricotta frittata with roasted pepper (v)  
Bacon-wrapped king prawns on rosemary skewer with lemon-olive oil dip  
Seared scallops on Jerusalem artichoke purée with crispy bacon  
Seared scallops with lime and miso dressing on avocado puree  
Prawn cakes on lemongrass skewers

## Palate Cleanser

Champagne and lemon sorbet  
Cucumber granite  
Lime sorbet  
Ginger beer, fresh berry, and lime sorbet  
Kiwifruit and mint lollipops \* supplement

# A M U S E B O U C H E

