



# Formal Dining

*Formal Dining*

## First Course

### Soups

Watercress and orange soup (v)

Creamy courgette and Dolcelatte soup with oregano and crushed pepper (v)

Curried carrot and apple soup with a yoghurt swirl (v)

Spiced and fragrant Thai broth with prawns and herbs

Roasted pumpkin and thyme soup with Gruyere(v)

Porcini and rosemary soup (v)



## Fish and Seafood

### Cold

Halibut carpaccio with celeriac remouillade

Poached fillet of salmon with micro salad and Pernod cream sauce

Smoked haddock Welsh rarebit served on a tomato and chive oil salad

Salmon terrine with shaved Florence fennel and a caper and horseradish dressing

Thai-style crayfish salad

Tuna carpaccio with grapefruit wasabi vinaigrette

Vodka-marinated salmon with crème fraiche and caviar and a cucumber salad with dill dressing

Salmon carpaccio with mango, papaya and pineapple caviar and pink peppercorn dressing

Gravadlax with a classic dill and mustard dressing

Crab tian with potted shrimps wilted cucumber salad

Ceviche of cod with cucumber, lime, mango basil and mint

Lime infused prawns with green mango and coriander salsa

Oysters with three dressings ( ginger/ lime bloody Mary honey/dill)



### Hot

Seafood Laksa

Lobster Bisque with chopped lobster, parsley and cayenne

Seared scallops on asparagus puree with miniature croutons

Cod fillet in coconut butter, Goa curry sauce, fresh coconut and mandarin

Fresh seared mackerel fillets with Mediterranean salsa

Jumbo Cajun prawns with avocado, slow tomato and red onion salsa



## First Course

### Meat and Poultry

### Cold

Lamb shank terrine served with redcurrant and mint

Duck liver pate with violet jelly and melba toasts

Foie gras parfait with pickled figs and toasted brioche

Beef carpaccio with rocket, pine nuts, black olives and sundried tomato dressing

Crispy Chinese duck salad with hoi sin dressing

Smoked venison with baby leaf salad juniper berry dressing

Chicken, hazelnut and baby leek terrine with tomato and ginger chutney

Chicken, mango and avocado salad with coriander and lemon grass dressing





# Cont.

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### Warm/Hot

Rocket and parmesan salad topped with a poached egg and crisp Serrano ham  
 Game and wild mushroom consommé with truffle wontons  
 Rosemary roasted pigeon breast on braised Puy lentils  
 Honey-roast duck breast with pear and artichoke salad with Stilton dressing

### First Course

#### Vegetarian

#### Cold

Asparagus with lemon vinaigrette and shaved parmesan  
 Watercress and orange soup  
 Potato and green bean salad tian, topped with tapenade and quails' egg  
 Avocado, celeriac, green olive and walnut tian with a tomato and sweet chilli dressing  
 Baked asparagus & baby spinach tart with Roquefort and pine nuts  
 Ruby salad with mixed beetroot, feta and pomegranate  
 Beetroot and pickled pear salad with crumbled Gorgonzola  
 Crisp summer vegetable salad with warm goat's cheese, crouton walnuts and raspberry dressing  
 Coconut and green bean salad with chilli and yoghurt dressing  
 Grilled oyster mushroom and artichoke salad with soft goats cheese and roasted almonds  
 Zucchini pancake with double Brie, and slow roast tomato  
 Micro mix salad with sun blush tomatoes, shaved parmesan and roasted garlic and balsamic dressing  
 Crispy rustic salad with walnut, warm goat cheese, paprika croutons and wild sour raspberry dressing  
 Asparagus bundles with warm lemon cream sauce and pink peppercorn  
 Rose scented comfit pear salad with almonds and camembert mousse

### Warm/Hot

Spiced poached pear and walnut salad with a warm stilton dressing  
 Crotin de chavignolle and walnut crostini on a herb salad with honey and lavender vinaigrette  
 Leek, parsnip and pear soup with whipped horseradish cream  
 Asparagus mousse with vegetable beurre blanc  
 Vine tomato and Dolce latté tartlet with caramelised Cox's and watercress

### Main Course

#### Fish

Roast fillet of sea bream with a crab, tarragon and lemon stuffing and a Martini beure blanc  
 Roast fillet of salmon with leek and celeriac mash and petits pois sauce  
 Fillet of Sea bass with caper butter  
 Baked sea bass in a banana leaf parcel with Thai spices  
 jasmine rice and a hot and sour sauce  
 Fillet of red mullet with capponata  
 Herb-crust haddock with a warm salad of baby vegetables  
 Comfit fillet of cod with black olives, roasted plum tomatoes micro herbs and rocket oil  
 Seared tuna with Marsala, peppers, olives and artichoke mash





# Cont.

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Fillet of cod with wild garlic mash, Padrón peppers and chorizo  
 Fillet of gilt head bream with artichokes, pesto sauce and creamed potato  
 Steamed Halibut with cabbage and a Gravadlax and dill sauce  
 Herb-crust haddock with a warm salad of baby vegetables  
 Prosciutto wrapped red mullet with sage and anchovy butter  
 Seared rare tuna with fennel and Sicilian tomato salad  
 Roast fillet of salmon with leek and celeriac mash and petits pois sauce  
 Fish chips and mushy peas (Baked trout, halibut and smoked haddock with potato wafers and petits pois puree)



### Main Course

#### Beef and Veal

Roast fillet of beef with a root vegetable compote and green peppercorn gravy  
 Herb-roasted fillet of beef with creamed spinach and sautéed girolles  
 Beef Wellington, horseradish mash and Pinot Noir gravy  
 Traditional braised beef in brown ale with carrots and onions and a butter-pastry crust  
 Roasted sirloin of beef, with traditional accompaniments and wild mushroom and brandy sauce  
 Slow roast salt beef with braised red cabbage and dill pickles  
 Peppered steaks with creamed greens, Dauphinoise potatoes and mustard, red wine reduction  
 Szechwan crusted beef on wilted Chinese greens and rice noodles in an oriental gingered mushroom broth  
 Roasted fillet of veal with rosemary and lemon butter  
 Steak and chips



### Main Course

#### Lamb

Rack of lamb with herb crust, Dauphinoise potatoes green beans and a Beaujolais reduction  
 Char grilled best-end of lamb on roasted Mediterranean vegetables soft polenta and a tomato and tarragon jus  
 Braised lamb shank with rosemary scented mash  
 Rack of lamb with white bean and rosemary cassoulet  
 Tagine of lamb with apricots and almonds on minted cous cous with a orange and red onion salad  
 Roasted spiced lamb with aubergine and fresh tomato sauce



### Main Course

#### Chicken

Chicken breasts poached in Pinot Noir with an asparagus cream sauce  
 Chicken breasts stuffed with saffron risotto served with a glazed shallots and grainy mustard sauce  
 Roasted chicken supreme stuffed with herbs and goats cheese wrapped in Parma ham with a chive cream sauce  
 Ginger poached chicken on wilted Asian greens with fresh egg noodles and a Malaysian curried sauce





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### Main Course

#### Duck

Confit of duck with celeriac mash, braised red cabbage and toasted walnuts

Spiced duck breast with sauted peaches and rosti potatoes

Chinese barbecued duck with udon noodles and Chinese broccoli in star anise broth



### Main Course

#### Game

Roast Loin of venison with winter vegetables and mulled bramble chutney

Venison Pie with port and cranberry gravy and a juniper pastry crust

Boned quail with a chicken and wild mushroom stuffing topped with gold leaf and served with a port and orange sauce

Roasted breast of guinea fowl served with braised chicory and herb roast potatoes

Skewered quail breast in Parma ham with caramelised red onions and Puy lentils

Roasted partridge with poached apples, pears and roasted root vegetables with calvados gravy

Casserole of pheasant with chestnuts and shallots served with bread sauce and Brussels sprouts

Roasted grouse with parsnip mash and game chips served with hot Cumberland sauce

Game pie with winter vegetables and a herbed suet crust



### Main Course

#### Vegetarian

Stilton, apple and caramelised shallot tart with a white grape and spring onion relish (v)

Spinach and ricotta fritters with seared mango and watercress salad (v)

Millefeuille of Portobello mushrooms and lentils (v)

Steamed banana leaf parcels filled with shiitake mushroom aubergines and sticky rice, with spicy coconut sauce (v)

Celeriac gratin with porcini mushrooms and star anise(v)

Thai red curry of pumpkin, aubergine and cashew nuts, with jasmine rice (v)

Thai Laksa with noodles(v)

Gratin of Roman gnocchi with spinach and peas(v)

Tomato, basil and ricotta tart with crisp shredded leeks (v)

Sherry risotto with Chanterelle mushrooms (v)

Spinach polenta with slow roast balsamic tomatoes and parmesan cheese (v)

Butternut risotto cakes with roasted vegetables mozzarella and sage butter (v)

Butternut squash, goat cheese and caramelized red onion tarts (v)

Fresh baked brioche with creamy Porcini mushrooms goat cheese and fresh concase of plum tomato (v)



### Cheese Course

Whipped Brie with cracked pepper and baby mache

Roquefort trifle

Caesar salad

Corsu vecchiu with spiced carrot salad and golden raisin purée





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Celeriac gratin with porcini mushrooms and star anise(v)

Thai red curry of pumpkin, aubergine and cashew nuts, with jasmine rice (v)

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Sherry risotto with Chanterelle mushrooms (v)

Spinach polenta with slow roast balsamic tomatoes and parmesan cheese (v)

Butternut risotto cakes with roasted vegetables mozzarella and sage butter (v)

Butternut squash, goat cheese and caramelized red onion tarts (v)

Fresh baked brioche with creamy Porcini mushrooms goat cheese and fresh concase of plum tomato (v)

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## Formal Dining

### Desserts

#### Chocolate

- Frozen orange and Espresso Mousse with coffee syrup
- Chocolate and lemongrass mousse With Caramelised lemon rind and minted syrup
- Chocolate mousse cake with raspberries and mint
- Chocolate espresso syrup cake
- Chocolate tart with whipped cream and candied orange peel
- Chocolate mousse cappuccino with almond biscotti
- Chocolate and lemongrass mousse
- Chocolate torte with walnuts and almonds
- Baked double chocolate soufflé served with a Madagascar vanilla pod ice cream
- Trio of chocolate terrine with a Cointreau sauce
- Pots au chocolat with crème fraiche



#### Citrus and Orchard

- Sweet lemon brown-buttered apples with clotted cream
- Poached fruit infused with lemongrass, star anise, cinnamon and topped with honey yoghurt
- Pavlova with kiwi, strawberries and pistachio
- Strawberries marinated in balsamic vinegar with Mascarpone and goats cheese
- Scandinavian iced berries with hot white chocolate sauce



#### Tarts, Cakes and Pastries

- Orange iced profiteroles with white chocolate flakes and vanilla cream
- Cranberry and walnut tart with vanilla ice cream
- Peach and raspberry tarts with vanilla bean ice-cream
- Pear and cardamom tart with crème Anglaise
- Glazed passion fruit tart with a mango sorbet and passion fruit sauce
- Blood orange and Polenta cake with mascarpone ice cream
- Lavender and lime cheesecake with jasmine tea syrup
- Christmas cake trifle served in Martini glasses



#### Mousse, Whips, Jellies and Puddings

- Frozen orange and espresso mousse with coffee syrup
- Classic crème brulee with raspberries
- Turkish delight crème brulee
- Lemon and bay leaf brulee with caramelised lemon rind
- Vanilla panna cotta with a strawberry coulis and ginger snap
- Mixed berry parfait with Maraschino cherries
- Burnt honey and star anise creams
- Rhubarb syllabub with amaretto biscuits
- Blackcurrant bavois with poached cherries and crème fraîche
- Blackberry fool with almond biscotti
- Passion fruit tiramisu with Mascarpone
- Cinnamon jelly with caramelised plums
- Vin Santo Jelly with figs and mascarpone
- Port jelly with figs and a Mascarpone mousse
- Sweet coconut rice with stewed mango, mandarins and ginger
- Hot sticky toffee pudding with a vanilla ice cream and butterscotch sauce
- Sticky black rice pudding with mango and coconut
- Traditional Christmas pudding with crème Anglaise and brandy butter





# Cont.

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Crispy green salad with cucumber ribbons, shallots and griddled red peppers (v)

Cauliflower antipasti with roasted garlic and toasted silver skin onions (v)

Rocket, spinach and sun-blush tomato salad (v)

Chick pea, parsley and okra salad (v)

New potato salad with caramelised red onions and herb vinaigrette (v)

Stilton and cherry tomato salad with cinnamon dressing (v)

Pesto pasta salad with spinach (v)

Roasted Mediterranean vegetable cous cous (v)

Mix of greens with balsamic dressing (v)

Pilaf rice salad with fresh garden peas (v)

Seared baby corn and artichoke pasta salad (v)

Mozzarella, tomatoes and fresh basil 'Caprese' salad (v)

Roasted pumpkin and butternut squash salad with toasted pine nuts (v)

Parmesan and rocket salad with balsamic and olive oil (v)

Curried potato salad with raisins (v)

Roasted onion, rocket and pecorino salad

Avocado, spring onion, coriander and citrus salad (v)

Papaya, cucumber and shallot salad with mint (v)

Edamame, French bean and sugar snap salad with a chilli-mint dressing (v)

Roasted onion and rocket salad (v)

Pinto bean salad with tamarind dressing (v)

Fresh orange and mint salad with cucumber ribbons (v)

Shaved radish and fennel salad (v)

Asparagus and beetroot salad (v)

Brown rice, soy and black bean salad (v)

Edamame, wild rice and watercress salad with papaya (v)

Seared baby corn, mange tout and red pepper salad with sesame (v)

Pasta salad with basil and pineapple (v)

### DESSERTS

Rich Belgian chocolate cake with cherry coulis and crème fraiche

Chocolate tulips with passion fruit mousse

Coconut and kaffir lime panna cotta

Spiced strawberries with mascarpone

Classic tiramisu

Summer berries with white chocolate sauce

Individual fine French patisserie

Belgian chocolate brownies with candied walnuts and orange

Individual jellies with elderflower and winter berries

Melting chocolate puddings with crème fraiche

Lavender and lime cheesecake with jasmine tea syrup

# bubble food

A UNIQUE EXPERIENCE

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