

## Queens' Wedding Banquet Menus

### Queens' Classic Wedding Banquet

£40.00 per person + vat



#### Starters

'Panzanella' Tuscan salad with sourdough bread, heirloom tomatoes, cucumber, capers, red onions, herbs & cera del masso oil (v)

~

Endive salad with caramelised pecans & walnuts, cashel blue cheese, pear, watercress & walnut oil dressing (v)

~

Chicken liver pâté with red onion confit & toasted raisin brioche

~

Prawn cocktail with Caribbean island dressing

~

Roasted mediterranean vegetables, provencal olives & feta cheese in a filo basket on a bed of mesclum salad with a fresh herb dressing (v)

~

Avocado, wild mushroom & new potato gateau on baby salad leaves with a green asparagus vinaigrette (v)

~

Crispy hand-crafted vegetable spring rolls served with sweet chilli & hoi sin dipping sauces (v)

~

Warm leek & stilton tart, organic salad leaves, cherry tomatoes and Queens' dressing (v)

~

Parisienne of melon & passion fruit with sparkling elderflower wine (v)

~

Mozzarella with sun-ripened tomatoes, tapenade, marjoram & bush basil late harvest olive oil dressing (v)

~

French & Italian charcuterie plate with accompaniments

~

Caesar salad with garlic roasted foccacia croutons and aged parmigiano

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#### Main Courses

Queens' crispy fried cod with mushy peas, big chips & lemon

~

Baked salmon fillet on a bed of creamed leeks & potatoes

~

Stone oven roasted pancetta wrapped farmhouse chicken breast, natural rosemary gravy and handcrafted Florentine gnocchi

~

Braised shank of lamb in red wine shallot sauce on either creamed potatoes or couscous

~

Medallions of pork tenderloin with grilled apple in calvados cream sauce with fondant potatoes

~

Piccata of Norfolk turkey with sage stuffing, wild mushroom sauce and herb fried potatoes

~

8oz Angus sirloin steak, Parisian pepper sauce and gratin dauphines' potatoes

#### Vegetarian

Wild mushroom risotto cake with mozzarella on minestrone salsa, basil oil topped with sprouts and herb salad (v)

~

Provencal vegetable Wellington with sweet pepper & tomato coulis and mesclum salad garnish (v)

~

Stone oven baked flat bread with mediterranean vegetables, sun dried tomatoes, Italian cheese, olives and baby salad leaves (V)

~

Ricotta tortellini on sautéed spinach with basil fromachio sauce (v)

~

## Vegetables

Please select one vegetable dish from the following list to accompany your main course:

Vegetable stir-fry  
~  
Cauliflower & broccoli florets  
~  
Fine French beans & mange tout  
~  
Creamed savoy cabbage with lardons  
~  
Roasted mediterranean vegetables  
~  
Slow roasted Suffolk farmed root vegetables  
~  
Petits pois  
~  
Caramelised carrots  
~  
Sautéed spinach  
~  
Panache of seasonal vegetables  
~

## Soup

(Surcharge applicable if taken as an additional course)

Wonton soup with chives & ginger  
~  
Roasted butternut squash soup with garlic croutons  
~  
Organic garden vegetable consommé  
~  
Cheese gratinated French onion soup  
~  
Broccoli & stilton cream soup  
~  
Caribbean seafood soup  
~  
Fresh tomato & basil soup with crème fraîche  
~  
Indochine chicken soup with oriental vegetables, rice noodles & soy  
~  
Brazilian black bean soup with chives, sour cream and croutons  
~

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## Dessert

Traditional apple pie & cream  
~  
Peters' homemade sherry trifle  
~  
Sticky toffee pudding with custard  
~  
Opera gateau with cappuccino slice  
~  
Strawberry & cream slice with strawberry coulis  
~  
Lemon sponge pudding with organic lemon zest sauce  
~  
Chocolate and orange gateau with Grand Marnier crème fraîche and orange salad  
~  
Raspberry meringue roulade with black forest berry compote  
~

Bread and butter pudding with clotted cream  
~  
Seasonal fresh fruit salad  
~  
Tiramisu coffee foam  
~  
Almond and pear Tart-poir Williams Sabayon  
~  
Warm apple tart with vanilla ice cream  
~  
New York baked cheesecake with sour cream topping  
~  
English & French cheeseboard served with Celery, grapes and selection of crackers  
~



## Queens' Wedding Banquet Menus

### Queens' Silver Banquet Menu

£45.70 per person + vat



#### Starters

Tian of Norfolk coast crab meat served on dendoline and marinated cucumber relish

~

Prosciutto di Parma with char-grilled pear, balsamic reduction and cristini stick

~

Rabbit and pancetta confit on puy lentils and a fresh garden herb salad

~

Apple wood smoked salmon with classic garnish, dill cream and blinis

~

Tartar of river salmon with baby capers, bonsai chives and crème fraîche topping

~

Game pate en croute with Waldorf salad and Cumberland sauce

~

Carpaccio of yellow fin tuna with daikon juliennes, ponzu and pickled ginger

~

Hors D'oeuvres platter:

Smoked salmon, prawns, asparagus, pate, quail egg mayonnaise, melon and Serrano ham

~

Wood-grilled vegetable salad with crispy fried goat's cheese parcel and roasted beetroot drizzle (v)

~

Caesar salad with grilled prawns and garlic croutons

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#### Main Courses

Honey glazed boneless poussin with a port & orange stuffing, natural juices and garlic roasted potatoes

~

Roast rump of English lamb with a Dijon and herb crust, rosemary gravy and gratin potatoes

~

West Indian spiced lemon grass chicken supreme on Lentil's Dahl, jasmine rice and mango & papaya chutney

~

Roasted Barbary duck breast with crushed peppercorns on a potato cake with cassis sauce

~

Pan-fired thai marinated monk fish with wokked asian greens and basmati rice

~

Grilled Ahi Tuna steak, lime and ginger beurre blanc and potato cake

~

Wild salmon baked in crispy pastry with turbot mousse in champagne chives sauce with new potatoes

~

Pan-fried mackerel & vegetable escabeche with aubergine puree and micro sprouts

#### Vegetarian

Green asparagus and Paris brown mushrooms in a puff pastry tart with parsley & tarragon sauce and baby spinach salad (v)

~

Chartreuse of grilled vegetables with goat's cheese, couscous and sweet pepper coulis (v)

~

Hand-crafted gnocchi with wild mushrooms baked in Florentine sauce with a light parmesan crust (V)

~

Vegetable stroganoff within a mousseline potato border (v)

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Creamed savoy cabbage with lardons  
~  
Roasted mediterranean vegetables  
~  
Slow roasted Suffolk farmed root vegetables  
~  
Petits pois  
~  
Caramelised carrots  
~  
Sautéed spinach  
~  
Panache of seasonal vegetables  
~

## Soup

(Surcharge applicable if taken as an additional course)

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Organic garden vegetable consommé  
~  
Cheese gratinated French onion soup  
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Broccoli & stilton cream soup  
~  
Caribbean seafood soup  
~  
Fresh tomato & basil soup with crème fraiche  
~  
Indochine chicken soup with oriental vegetables, rice noodles & soy  
~  
Brazilian black bean soup with chives, sour cream and croutons

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## Dessert

English summer pudding with seasonal berries & Devonshire clotted cream  
~  
Passion fruit and lime tart with lemon sorbet  
~  
Caramelised banana crepes with rum & raisin ice cream  
~  
Treacle tart with crème anglaise and Tahitian vanilla ice cream  
~  
Queens' pudding with marinated berries & hot custard  
~  
Wild berry crème brulee with raspberry sorbet  
~  
Pina Colada parfait roasted baby pineapple with pomegranate gelee  
~  
Tropical fruit platter with exotic sorbet, garnished with a fine pastry spoon

Hot chocolate chip pudding served with chantilly cream  
~  
President's Gateau, made with organic single estate dark 75% chocolate and served with white chocolate ganache sauce  
~  
Almond tuille basket with berries, exotic fruits, crème fraiche and handcrafted sugar cage  
~  
Chilled pink champagne sabayon, wild strawberries and pistachio ice cream (seasonal)  
~  
Poached white vineyard peach with champagne foam and chilled raspberry puree  
~  
Hot chocolate or Fruit soufflés available upon request  
~  
Selection of British and French farmhouse cheeses

## Queens' Wedding Banquet Menus

### Queens' Gold Banquet Menu

£52.55 per person + vat



#### Starters

Assiette of salmon:

Poached, smoked and tartar salmon served with dill crème fraiche, cucumber and melba toast

~

Sushi, Sashimi and California roll from the day boat with ginger, wasabi and soy

~

Spanish jabugo ham, arugula salad and toasted olive bread

~

Seared pan-fried foie gras with roasted apple and port wine reduction

~

Duck foie gras terrine with pear and ginger relish and butter brioche

~

Crispy-fried coconut and panko crusted tiger prawns with West Indian sweet chilli dip

~

Grilled asparagus, soft egg and black truffle moussoline

~

Caribbean rock lobster salad with papaya and lightly spiced cocktail sauce

~

Honey truffle seared venison carpaccio with apple salad

~

Selection of vegetarian sushi (v)

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#### Main Courses

Line caught fillet of sea bass with burned cherry tomatoes, coriander salsa and crushed fingerling potatoes

~

Yellow fin tuna a la Rossini with seared foie gras and perigord sauce on mashed potatoes

~

Turbot steamed with baby organic vegetables and herbs, lemon and chardonnay fumet

~

Angus beef fillet steak with panko crusted onion rings, merlot sauce and parisienne potatoes

~

Rack of welsh lamb a la persillade, natural gravy and wild thyme scented gratin potatoes

~

Loin of venison roasted pink with chaterelles mushrooms, cassis pear and pommes williams

~

Roasted pheasant with glazed grapes and cepes champagne chou croute and creamed potatoes

~

Half a lobster thermidor broiled in brandy lobster bisque

~

Wagu beef upon request

#### Vegetarian

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Fine French beans & mange tout  
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Creamed savoy cabbage with lardons  
~  
Roasted mediterranean vegetables  
~  
Slow roasted Suffolk farmed root vegetables  
~  
Petits pois  
~  
Caramelised carrots  
~  
Sautéed spinach  
~  
Panache of seasonal vegetables  
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## Soup

(Surcharge applicable if taken as an additional course)

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Roasted butternut squash soup with garlic croutons  
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Organic garden vegetable consommé  
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Cheese gratinated French onion soup  
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Broccoli & stilton cream soup  
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Caribbean seafood soup  
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Fresh tomato & basil soup with crème fraiche  
~  
Indochine chicken soup with oriental vegetables, rice noodles & soy  
~  
Brazilian black bean soup with chives, sour cream and croutons

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## Dessert

English summer pudding with seasonal berries & Devonshire clotted cream  
~  
Passion fruit and lime tart with lemon sorbet  
~  
Caramelised banana crepes with rum & raisin ice cream  
~  
Treacle tart with crème anglaise and Tahitian vanilla ice cream  
~  
Queens' pudding with marinated berries & hot custard  
~  
Wild berry crème brulee with raspberry sorbet  
~  
Pina Colada parfait roasted baby pineapple with pomegranate gelee  
~  
Tropical fruit platter with exotic sorbet, garnished with a fine pastry spoon

Hot chocolate chip pudding served with chantilly cream  
~  
President's Gateau, made with organic single estate dark 75% chocolate and served with white chocolate ganache sauce  
~  
Almond tuille basket with berries, exotic fruits, crème fraiche and handcrafted sugar cage  
~  
Chilled pink champagne sabayon, wild strawberries and pistachio ice cream (seasonal)  
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Poached white vineyard peach with champagne foam and chilled raspberry puree  
~  
Hot chocolate or Fruit soufflés available upon request  
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Selection of British and French farmhouse cheeses

