



ELLENBOROUGH PARK





SAMPLE BANQUETING MENU

For bookings with up to 40 guests, please choose three items from starters, main courses and desserts to create the menu for your event. We will then require a pre-order 1 month prior to the event date. For bookings with over 40 guests, please choose one item from starters, main courses and desserts to create the menu for your event.

STARTERS

- Ham hock terrine, celeriac remoulade, piccalilli, pine nuts (N, Must, E, Sul)
- Butternut squash velouté, pumpkin oil, pumpkin seeds (M, Cel, Ve - upon request)
- Smoked salmon, orange, fennel, radish, citrus & wasabi dressing (F, Soy, G, Must, Sul)
- Caprese salad, burrata mozzarella, basil, smoked tomato balsamic (M, Sul)
- Deep fried goats' cheese, Jerusalem artichoke, leek, walnut (E, G, N, Sul)
- Soy glazed tofu, rice noodles, edamame beans, chilli, sesame (Ses, Soy, G, Soy, Ve)
- Grilled mackerel, apple, cucumber, pickled mushrooms, celeriac, hazelnut (N, F, Sul, M)
- Brixham crab, melon, cucumber, ginger, lime & sesame dressing (Crust, M, Sul)

MAIN COURSES

- Slow roasted fillet of beef, creamed potato, wild mushrooms, roasted shallot, red wine sauce (£15 supplement) (M, Sul, Cel)
- Roast loin of cod, confit baby potatoes, kale, chorizo, pine nut, fish cream sauce (F, M, Cel, Sul, N)
- Roasted rump of lamb, petit ratatouille, baby courgette & roasted artichoke, lamb sauce (Cel, Sul, M)
- Braised blade of beef, creamed potato, honey glazed carrot, parsnip crisps, red wine sauce (M, Cel, Sul)
- Confit pork belly, white bean & Marteau sausage cassoulet, mash, green beans (Cel, Sul, M)
- Sea bass, Pak choi, edamame beans, tender stem broccoli, shellfish bisque (C, Cru, D, F, Soy, Sul)
- Cep risotto, toasted almond, rosemary oil, aged parmesan truffle (M, Cel, Ve - upon request)
- Roasted chicken supreme, confit fondant potato, fine beans, maitake mushrooms & bacon, red wine sauce (M, Cel, Sul)
- Roasted chicken breast, fondant potato, green beans, bacon and onion Madeira sauce (M, Sul, C)
- Roast dinner: Sirloin of beef or pork loin or lamb leg
- Each served with confit roasted potato, honey glazed root vegetables, Tenderstem broccoli,
Yorkshire pudding, gravy and horseradish, apple or mint sauce (G, M, E, Sul, C, Must)
- Roasted red peppers, carraway cous cous, petit ratatouille, artichoke, lemon oil (G, Ve)

DESSERTS

- Mixed berry Eton mess, lemon shortbread (M, G, E)
- Vanilla cheesecake, passion fruit jelly, mango sorbet (E, G, M)
- Warm cherry Bakewell, vanilla ice cream (N, M, E, G)
- 70% Dark chocolate delicè, blackberries, blackcurrant sorbet (N, M, E, G)
- Warm chocolate fondant, banana ice cream (E, M, G)
- Iced mango parfait, tropical fruit salad (M, E)
- Sticky toffee pudding, clotted cream (M, E, Sul, G)
- Lemon tart, raspberry sorbet (E, G, M)
- Dark chocolate pot, poached cherries, pine nut crumb (Soy, N, Ve)
- Selection of British cheese, quince, biscuits (£5 supplement) (M, G, N, Sul)

*Nuts = N Sulphites = Sul Soya = Soy Sesame = S Celery = C Crustacean = Cru Vegan = Ve Eggs = E Fish = F Gluten = G Lupin = L
Milk = M Molluscs = Mol Mustard = Must Peanuts = P*

SAMPLE
BARBEQUE
MENU

SAVOURY DISHES

Middle white pork sausages, caramelised onions (G, Sul)

Minute steaks

Cajun chicken

Beef burgers with cheddar cheese (M)

Teriyaki king prawn skewers (Cru, Soy, G, Must)

VEGETARIAN DISHES

Spiced rice stuffed peppers

Halloumi, oregano oil (M)

Mediterranean skewers

Cajun aubergine

SIDE DISHES

Coleslaw (E, Must)

Tomato, shallot, basil pesto salad (N, M)

Curried raisin couscous (G, Sul, C)

Baby gem, slice tomato, pickled gherkins (Sul)

Selection of freshly baked breads and rolls (G)

Baby buttered potatoes, parsley (M)

Corn on the cob, chilli and garlic butter (M)

DESSERTS

Please choose two:

Apple crumble, vanilla custard (M, G, E)

Fresh fruit salad (Ve)

Dark chocolate brownie, salted caramel sauce (M, G, E)

Lemon tart, fresh raspberries (G, M, E)

Chocolate crèmeux, orange, hazelnut (M, E, N or Ve)

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SAMPLE
CONFERENCE BUFFET
MENU

MAIN COURSES

- Chicken Caesar salad (F, G, E, Must, M)
Poached salmon Niçoise (F, E, Sul)
Vegan Niçoise, tofu (Sul, Ve, soy)
Tomato, mozzarella, basil, pesto salad (M, N)
Seasonal soup, sourdough (M, G or Ve)
Crispy pork, piccalilli (E, G, Sul, Must)
Deep fried whitebait, tartar sauce (E, G, Must, Sul, F)
Mini fish & chips (F, Sul, Must, G)
Wild mushroom risotto, pine nuts (N, M, C)
Soy glazed tofu, pak choi, sesame (Soy, Ses, G, Ve, Must)
Chicken & chorizo in coconut sauce
Sausage & onion casserole (Sul, G)
Sea bream, ratatouille vegetables (F)
Ratatouille vegetables, vegan feta, cashew nuts (Ve, N)
Moroccan lamb and apricot Tagine (Sul, C)
Slow cooked beef Bourguignon (Sul, C)

DESSERTS

- Pear crumble, vanilla ice cream (M, E, G or Ve)
Selection of sorbets, fresh berries (Ve)
Chocolate brownie, toffee ice cream (M, G, E)
Fresh fruit salad (Ve)
Seasonal Eton mess (E, M)
All desserts are served with a Cheese Board

Please select two main meal options to be served with new potatoes, rice, pasta or cous cous, seasonal vegetables, a selection of salads, smoked salmon, cured meats and sourdough bread. Please pick one dessert option which will also be served with a cheese board.

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SAMPLE
FINGER BUFFET
MENU

PLEASE CHOOSE 8 OF THE BELOW OPTIONS:

- Sesame sausage rolls (G, M, E, Ses)
Seasonal vegetable quiche (G, M, E)
Smoked salmon blini, crème fraiche, keta caviar (F, G, E, M)
Crispy tofu, sweet chilli, lemon, honey (G, E, Soy or Ve)
Hassel back potatoes, cream cheese, aruga caviar (F, M)
Chickpea falafels, mint yoghurt (M)
Chicken satay skewers (P, Must. Soy, G)
Chicken and chorizo empanadas (G, E, M)
Lamb kofta, tzatziki (M)
Beef burger sliders (Sul, G, M, E)
Cajun chicken sliders, coleslaw (E, M, G, Must)
Tomato, mozzarella, basil pesto sliders (G, M, N, E)
Tomato and goats cheese bruschetta, balsamic (G, Sul)
Parma ham wrapped halloumi (M)
Pressed club sandwich (G, M, Sul, E, Must)
Pressed Italian cured meats and pepper focaccia (G, M, N)
Chicken Caesar wraps (G, M, E, Must, Sul, F)
Hummus and salad wraps (G, Ses)
King prawn and chorizo skewers (Cru)
Teriyaki salmon skewers (F, Soy, G, Must)
Smoked haddock croquettes (F, M, G, E)

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SAMPLE
EVENTS
WINE LIST

CHAMPAGNE & SPARKLING

SPARKLING WHITE RED ROSÉ NV PONTEBELLO, (DOC) VENETO, ITALY / 45

NV, TAITTINGER BRUT, CHAMPAGNE, FRANCE / 80

NV, VEUVE CLICQUOT "YELLOW LABEL" BRUT, CHAMPAGNE, FRANCE / 150

2019/20 NV, TAITTINGER "PRESTIGE" CHAMPAGNE, FRANCE / 90

WHITE

SAUVIGNON BLANC, VINAMAR, CENTRAL VALLEY, CHILE / 28

2019/20 PINOT GRIGIO, MARCHESI ERVANI, VENEZIE, ITALY / 30

2019/20 SAUVIGNON BLANC, PULPO, MARLBOROUGH, NEW ZEALAND / 32

2019/20 CHENIN BLANC, KLEINE ZALZE, COASTAL REGION, SOUTH AFRICA / 38

2019/20 CHARDONNAY, LEYDA, LEYDA VALLEY, CHILE / 38

2019/20 SANCERRE, JOSEPH MELLOTT, LOIRE VALLEY, FRANCE / 60

RED

2019/20 MERLOT, VINAMAR, CENTRAL VALLEY, CHILE / 28

2019/20 PINOT NOIR, RARE VINEYARDS, LANGUEDOC-ROUSSILLON, FRANCE / 30

2019 MALBEC, LA MASCOTA, MENDOZA, ARGENTINA / 42

2019 BORDEAUX SUPERIEUR, CHATEAU BELLECROIX, BORDEAUX, FRANCE / 45

2015 RIOJA RESERVA, RAMON BILBAO, RIOJA, SPAIN / 48

ROSÉ

2018/19 COMTE DE PROVENCE, LA VIDAUBANAISE, PROVENCE, FRANCE / 38

2019/20 SANCERRE, LES GRANDMONTAINS, LOIRE VALLEY FRANCE / 50