



SEATED MENU

from £49.50 per head

We offer a variety of home-made dishes to complement any occasion, suitable both as a seated lunch during a conference or for evening dining.

Should you require a bespoke menu please contact one of the QEII Taste team who would be happy to assist you.

Please choose one starter, one main, one vegetarian and one dessert to make up a set menu.

All menus include Fairtrade coffee and petit fours.

(v) = Vegetarian (ve) = Vegan
(gf) = Gluten Free (h) = Healthy

Please note that all the prices listed are subject to VAT at the current rate and are from 1st April 2017 to 31st March 2018

You will be advised of any variations in availability or price should circumstances dictate

ADDITIONAL 4TH COURSE

Cheese and biscuits £9.00 supplement per head

Sorbet £6.50 supplement per head

STARTERS

Heirloom tomato and burratina salad, basil cress, toasted ciabatta (v, h)

Tomato and goat's cheese tart with rocket salad and pesto (v)

Cheese soufflé, cheddar cheese and chive sauce (v)

Suffolk ham hock terrine, celeriac remoulade, piccalilli dressing, grilled sour dough

Slow teriyaki loin of salmon, soya mayonnaise, rainbow radish wasabi (gf, h)

MAIN COURSE

Wild mushroom and spinach ravioli, roasted pine kernels, parmesan nage (v)

Risotto cakes, basil, tomato and smoked pepper salsa, rocket salad

Pot roasted corn-fed chicken breast, broad beans and girolle mushrooms, leeks pie and mustard sauce

Braised shin of Gloucestershire beef, parmesan mash, carrot confit

Guinea fowl with pea and mushroom fricassee, bacon jus, potato boulangere

DESSERT

Flaming crème brûlée, yoghurt sorbet

Chocolate tart, lavender, bourbon ice cream

Deconstructed Eton mess

Key lime cheese cake, raspberry sorbet

A selection of British cheeses with chutney, quince and biscuits are available as an alternative to dessert at a supplement of £5.75 per head