



# SEATED MENU

Our carefully prepared menu offers a wide range of home-made dishes. From conferences lunches to formal dinners, create a three-course meal that meets your needs.

The seated menu is from £52.50 per head. Should you require a bespoke menu please contact one of the QEII Taste team who would be happy to assist you. Please choose one first course, one main, one vegetarian and one dessert to make up a set menu. All menus include Fairtrade coffee and petit fours.

## Starters

Caramelised goats cheese, compressed watermelon, honey roasted fig

Creamy burrata, heirloom tomatoes, olive powder and light pistou, basil sorbet

Beetroot marinated salmon, samphire, horseradish creme fraiche, homemade blinis

Crab and avocado tian, tomato jelly, mango, lime and chilli dressing

Chicken and chorizo terrine, piperade, sourdough bread

(v) – vegetarian | (ve) – vegan | (h) – healthy

Please note that all the prices listed are subject to VAT at the current rate and are from 1st April 2020 to 31st March 2021

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

Some of our dishes can be adapted to accommodate any special diets you may have. Please speak to your Event Manager to discuss further.

# SEATED MENU ITEMS



## Main Course

Butternut squash ravioli, amaretti, butter sage sauce **(v)**

Roasted root vegetable tart Tatin, feta, red onion confit, rocket, basil **(v)**

Miso baked aubergine, pomegranate, grains **(v)**

Open wonton skin lasagne **(v)**

Pan fried seabass, pea and crayfish risotto, watercress sauce

Oven roasted cod, fennel puree, cherry tomato, beurre blanc

Miso marinated pan seared salmon, black risotto, broad beans

Rump of lamb, vegetable tagine, fruity cous cous, matchuba sauce

Corn fed chicken breast, baby artichoke, fondant potato, morel cream

Fillet of beef slow cooked with tomato, pommes pont-neuf, chimmicurri sauce

## Dessert

Chilled berry 'crumble'

Vanilla brulee, oat crumb, raspberry jelly, fresh seasonal berries and sorbet

Coconut pannacotta caramelized pineapple, rum and raisin puree and toasted coconut **(pb) (ve)**

Strawberry and white chocolate cheesecake, raspberry jelly, strawberry and basil gel and mini meringues

Dark chocolate marquise, passion fruit sauce, mandarin sorbet and tapioca and banana tuile

Pistachio and cherry financier, yoghurt gel, cherry compote and rose chantilly

A selection of British cheeses with chutney, quince and biscuits

*Available as an alternative to dessert at a supplement of £5.75 per head*

## Additional Fourth Course

Cheese and biscuits

*£9.00 supplement per head*

Sorbet

*£6.50 supplement per head*



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