



QEI TASTE

SPRING - SUMMER 2023



We're making a
commitment to
sustainability.

We're changing
with the **seasons**.

We're giving your
guests the best of
British produce.



STARTER

Grilled Asparagus,
White Bean and Saffron Hummus,
toasted herb crumb,
charred Spring Onions,
Green Garlic Oil

Spiced Kohl Rabi,
Ginger Confit Beetroot,
Carrot and Soy Ketchup,
Sesame Shard,
Sesame & Ginger dressing

Heritage Tomato Salad,
Smoked Goats Curd,
Bloody Mary Jelly, Crispy Celery,
Tomato Powder and Crisp

Lime and Sake Cured Chalk Stream
Trout,
Garden Peas,
Lemon Kimchi, shaved Fennel,
Rice crackers

****All prices are ex vat and are valid from 1st April – 30th September 2023**

STARTER

Carpaccio of Salt Cod,
hibiscus and cucumber ketchup,
sour apple, cauliflower,
hibiscus dressing

Pulled ham hock,
bacon mayo, pickled pineapple,
bronze fennel, soda bread toast

Chicken and olives ballotine,
courgettes carpaccio,
haricot beans, confit tomato,
tarragon dressing

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MAIN

COUSCOUS

Sous vide summer squash,
fermented squash puree, quinoa
dates and toasted pumpkin seed
‘salad’, caramelised chicory, peppery
leaves

Roasted mixed pepper and basil
‘mille feuille’,
corn mousse, corn and spring onion
salsa, balsamic pickled baby onions

Roasted artichokes, smoked
ricotta,
summer Truffle polenta chips,
caramelised onion cream and petals,
summer Truffle vinaigrette

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Klimato and calorie information are based on bowl food servings

Adults Need Around 2000 kcal a day

Calculations provided are per average serving

MAIN

COULD BE

Pan seared Sea Bass,

texture of broccoli (mousse, pickled and charred), saffron gnocchi, mussel emulsion

Olive oil poached Scottish salmon, artichoke 'Roman style', Roscoff onion mousse, roasted tomato and mint salsa

Suffolk Chicken supreme,

smoked chicken and rosemary 'sausage', sweet potato confit, chargrilled oyster mushrooms, chicken and rosemary jus

Herefordshire lamb rump,

salted lamb breast, miso aubergine, olive oil poached pepper, buckwheat, charred bok choy, miso jus



DESSERT

Poached Apricot,
elderflower gel,
Shortbread crumble,
Vanilla Ice cream

Strawberry mousse,
Strawberry crunch, Basil cream,
balsamic vinegar pearls

Dark chocolate delice,
dark fruit gel, cristalised puff pastry

Earl grey cake,
lemon thyme curd,
seasonal fresh fruit,
olive oil powder

Compressed melon,
raspberry gel, buttermilk sorbet,
lemon verbena, brioche croutons

Coconut & lemongrass Panacotta,
compressed strawberries, strawberry
meringues

THE SEATED MENU IS FROM £59.00 PER
HEAD. 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.

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**ENHANCE
YOUR
EVENT**

CANAPES



CHOOSE
ANY 6
CANAPES
FOR £23



CHOOSE ANY
8 CANAPES
FOR £30

CANAPES

Crispy spring vegetable Gyoza

Sesame and ginger dip

Sweetcorn fritters

Smoked tomato & chilli relish

Stilton & cream cheese mousse

Charred summer squash rosemary crisp

Summer vegetable crispy roll

Sweet chilli mayo

Fire Roasted Red Pepper and pine kernel pesto, basil goats cheese, toasted sourdough

Mini pizzas

Choose mozzarella / grilled courgette / smoky chorizo

Fish & chips

Crispy crab bhaji

Mango and coriander salsa

Salmon rilette

Whipped chive cream cheese, chive croute

Pulled hot smoked salmon, melba toast

Lime mayo, avruga caviar

Prawn cocktail tart Mary rose

Moroccan spiced pulled lamb croquettes

Rosemary and coriander yoghurt

Lamb samosa preserved lemon mayo

Chicken & Lime Leaf tart with chilli + garlic Jam

Cucumber cup with chermoula chicken

preserved lemon yogurt

Pepper spiced chicken fillet, crispy capers

Caesar dressing, gem lettuce

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CARE WINE



The Care wines are part of an eco-conscious approach to be carbon neutral and support biodiversity, the packaging follows an ecodesign and the winery offsets their carbon emissions.

They have totally converted to certified organic production (ICEA body) and for more than 10 years, has played an active role in La Fabbrica Sostenibile of Confindustria di Alessandria, an annual event in which companies in the province pledge their commitment to reduce the environmental footprint, to improve the conditions of the local community and to promote the development of the territory.

The ever-dynamic Planeta continue to move their inspirational projects forward. They have launched a wine made with grapes grown on the slopes of Mount Etna, beginning an environmental project called Planeta Terra.

If you would like to try something different, then speak with your Taste Event Manager, who will match a wine to your catering option.

DRINKS PACKAGES

All drinks
packages
include:

Red and white
wines

Bottled beers

Canned drinks

Mineral water

Fruit juices



Package 1
£17

ONE HOUR UNLIMITED
DRINKS PACKAGE



Package 2
£28

TWO HOURS UNLIMITED
DRINKS PACKAGE



Package 3
£35

3 HOURS UNLIMITED
DRINKS PACKAGE

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ALLERGENS?

We can provide allergen information for all of our dishes, speak with your QEII Taste Event Manager for further details

Cereals

containing gluten



Crustaceans



Eggs



Fish



Nuts



Celery



Mustard



Sesame seeds



Sulphur dioxide + sulphites



Lupin



Peanuts



Molluscs




Soyabeans



Milk





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