

# We're making a commitment to sustainability.

We're changing with the seasons.

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





#### 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



#### 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





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







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 choi, miso jus







#### 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

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.



# 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 rillette

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

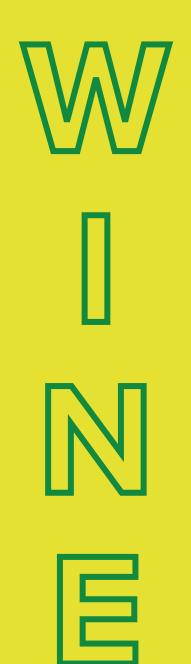
#### Pepper spiced chicken fillet, crispy capers

Caesar dressing, gem lettuce





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.

S

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

All drinks packages include:

Red and white wines

**Bottled beers** 

**Canned drinks** 

**Mineral** water

**Fruit juices** 









### 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





























