



HATTON COURT  
THE COTSWOLDS

## Banqueting Menu – Bronze

### Starters

Cream of Leek & Potato Soup, Crème Fraiche

Chicken Liver Parfait, Red Onion & Cider Chutney, Brioche

Smoked Salmon & Caper Butter Terrine, Egg & Crème Fraiche Dressing

Marinated Beetroot, Whipped Goats Cheese, Pine Nut & Apple Salad

### Main

Braised Feather Blade of Beef, Potato Cake, Pearl Onions, Pancetta

Pan Fried Breast of Chicken, Thyme & Garlic Potato Terrine, Creamed Mushroom Sauce

Roast Fillet of Salmon, Crushed New Potatoes, Creamed Leeks

Wild Mushroom & Truffle Risotto, Parmesan

### Dessert

Dark Chocolate & Cherry Tart, Clotted Cream, Orange Syrup

Sticky Date Pudding, Butterscotch Sauce, Vanilla Cream

Eton Mess, Chantilly Cream & Fruit Coulis

Passion Fruit & Mango Cheesecake, Mango Puree



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## Banqueting Menu – Silver

### Starters

Shellfish Soup, Gruyere Toasted Croutes

Pressed Terrine of Confit Duck & Ham Hock, Chutney, Toasted Brioche

Salad of Smoked Chicken, Mango & Chilli Salsa, Dressed Leaves

Tian of Baked Goats Cheese & Apple, Herb Crust, Endive, Toasted Pine Nuts

### Main

Roast Rib of Beef, Yorkshire Pudding, Braised Red Cabbage, Pan Gravy

Loin of Pork, Colcannon, Honey & Pork Jus

Pan Fried Loin of Cod. White Bean & Chorizo Cassoulette, Coriander

Gateau of Roasted Vegetables, Spiced Cous Cous, Barigoule Sauce

### Dessert

White Chocolate & Lemon Tart, Dressed Raspberries, Lemon Sorbet

Warm Treacle Sponge, Vanilla Custard

Baileys & Vanilla Panacotta, Pistachio Biscotti

Crème Brulee, Homemade Shortbread



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## Banqueting Menu – Gold

### Starters

Roasted Celeriac & Truffle Veloute

Smoked Breast of Duck, Pear & Sultana Chutney, Caramelised Hazelnuts

Pan Seared Scallop, Crispy Bacon, Sautéed Peas

Goats Cheese Panacotta, Beetroot, Pea Shoots, Pine Nut Dressing

### Main

Roasted Fillet of Beef, Thyme Rosti, Bordelaise Garnish, Port Jus

Pan Fried Rump of Lamb, Red Cabbage, Dauphinoise, Lamb Jus

Roast Fillet of Stonebass, Clam, Mussel & Vegetable Chowder

Mozzarella & Confit Tomato Stack, Basil Dressing, Mixed Leaves

### Dessert

Chilled Chocolate & Pistachio Delice, Hazelnut Tullie, Cointreau Syrup

Forest Fruit & Champagne Jelly, Meringue, Vanilla Cream, Fresh Berries

Assiette of Cheesecake, White Chocolate Tart & Pavlova

Selection of British & Continental Cheese, Chutney, Celery, Grapes, Crackers