

# Sample Menus



Compton  
Verney



## Canapés Menu

### Vegetarian

Goats cheese, spinach and nutmeg arancini  
Cheese & thyme fondue cup  
Asparagus and stilton bruschetta  
Spicy fried quails egg  
Roast gnocchi, sundried tomato and olive stack  
Red onion & chilli tartlet  
Wild mushroom and thyme tartlet  
Feta and coriander muffin  
Butternut & chilli soup (warm)

### Fish

Smoked salmon and dill sour cream blini  
Crab spoon  
Thai fishcake cucumber dipping sauce  
Mini fish and chip cone  
Scallop lollipop  
Smoked mackerel and horseradish crostini  
Tempura tiger prawn with lime  
Salt cod balls, citrus mayo  
Crayfish crostini  
Smoked haddock croquette pea puree

### Meat

Sticky bbq pork belly  
Spicy beef lettuce cups  
Rare roast beef Yorkshire pudding horseradish cream  
Sticky honey and mustard sausage  
Chorizo and cream cheese choux bun  
Duck and plum spring roll  
Chicken, coriander and chilli meatballs  
Pancetta and parmesan puffs  
Mini lamb kofta  
Devils on horseback

Select 3 canapés for £8.50

Additional canapes £1.00 per item



# Canaletto

Bread, butter and oils on table to start

## Starters

Smoked haddock scotch egg, watercress mayonnaise  
Smoked salmon roulade, pea puree, pea shoots  
Rabbit Ravioli, chestnut sauce, curly kale  
Chicken liver parfait, melba toast, apple chutney  
Hot smoked mackerel, beetroot and dill relish, lemon oil  
Partridge, pear and chicory salad, walnut dressing  
Tomato & basil soup, cheese crouton **(v)**  
Deep fried breaded brie, candied beetroot relish **(v)**  
Asparagus and goats cheese quiche, micro herb salad lemon oil **(v)**

## Mains

Individual steak and ale pie, buttered spring greens new potatoes, ale gravy  
Slow braised shoulder of lamb, thyme, baby onions, balsamic, fondant potato  
Roasted lemon and thyme chicken breast, Moroccan cous cous, baby leeks and chanteray carrots  
Baked salmon fillet, crushed new potatoes, fine beans, lemon and dill butter  
Smoked haddock fishcake, roast red pepper and tomato sauce, vegetable salad  
Chicken and ham pie, roasted potatoes, winter vegetables  
Roast sweet potato, spinach and feta wellington, spicy salsa **(v)**  
Falafel stuffed aubergine, tomato relish, parmesan shavings **(v)**  
Broad bean risotto, with dressed roquette, parmesan crisp **(v)**

## Desserts

English rhubarb, apple and ginger trifle  
Vanilla panna cotta, summer berries  
Chocolate orange mousse  
Traditional summer berry pudding, double cream  
Caramel apple crumble, English custard  
Blueberry and almond tart, blueberry jam  
School time treacle sponge, vanilla custard  
Lemon meringue pie, candied citrus  
Triple chocolate cheesecake, smashed honeycomb

**3 Course menu - £55.00 per person**  
Fresh coffee, fusion teas and homemade petit fours Included



# Reynolds

Bread, butter and oils on table to start

## Starters

Chicken, leek and pork terrine with a spicy tomato chutney

Pan fried pigeon breast, puy lentils, roast beetroot, hazelnut oil

Black pudding scotch egg, watercress pesto, pea shoots

Tiger prawn tian, pickled cucumber and dill biscuit

Hot smoked salmon salad, chilli and lime dressed green beans

Individual baked camembert, with cranberries and rosemary

Chargrilled English asparagus, soft poached egg and blue cheese sauce **(v)**

Heritage tomato consommé, cheese on toast, basil oil **(v)**

Pea spinach and broad bean tartlet, micro herb salad balsamic reduction **(v)**

## Mains

Roast rump of lamb, fondant potato, cauliflower and redcurrant cous cous, salsa verde

Confit of Gressingham duck leg, sautéed potatoes, tenderstem broccoli, orange sauce

Ballotine of chicken, spinach, duchess potatoes, baby carrots, thyme reduction

Bitter braised shin of beef, wild mushrooms, wilted spinach, sweet potato mash

Salmon en croute, buttered potatoes, parsley sauce

Lamb tagine and spicy pilau rice

Wild mushroom, spinach and Roquefort mille feuille, sweet tomato and pepper salsa **(v)**

Open lasagne of beetroot and butternut squash, tomato salsa, garlic wedge **(v)**

Smoked mozzarella, pea, broad bean and mint filo spring roll, green ratatouille, raita dip **(v)**

## Desserts

Elderflower panna cotta, poached rhubarb

Date sticky toffee pudding, butterscotch sauce, vanilla ice cream

Mango cheesecake, passionfruit coulis

Fig, walnut and vanilla tarte tatin, crème fraiche

Double chocolate brownie, fruit coulis, vanilla ice cream

Lemon and raspberry posset, sable biscuit

Stem ginger and treacle tart, clotted cream

Raspberry, white chocolate and pistachio profiteroles

Classic crème brulee, shortbread

**3 Course menu - £65.00 per person**

Fresh coffee, fusion teas and homemade petit fours Included



# Marx

Bread, butter and oils on table to start

## Starters

Buttered English asparagus, crispy duck egg, chorizo, micro herbs

Dressed crab salad, lemon mayo

Fillet of beef carpaccio, heritage tomato salsa, sour cream

Tempura tiger prawn salad

Venison and rabbit terrine, pickled wild mushrooms, orange compote

Antipasti sharing platters

Twice baked cheddar and chive soufflé, watercress and pear salad **(v)**

Buffalo mozzarella olive bruschetta, Shaved fennel and courgette, lemon dressing **(v)**

Beetroot carpaccio, grilled goats cheese, mint vinaigrette **(v)**

## Mains

Jacobs ladder beef rib with sweet potato and green beans

Roast rack of English lamb, giant cous cous, charred vegetables, mint and cucumber raita

Beef wellington, wild mushrooms, dauphinoise potatoes, blackberry sauce

Fillet of venison, duchess potatoes, wilted spinach, port wine reduction

Roast monkfish tail, black olive tapenade, lemon mash, buttered asparagus

Pan fried tuna steak, cucumber, spring onion, coriander salsa, crushed new potatoes

Pearl barley, blue cheese, spinach and wild mushroom risotto, basil oil **(v)**

Heritage tomato, goats cheese and onion chutney tart, fennel pastry **(v)**

Feta, broad bean and courgette filo parcel, roast red pepper sauce, roquette and cherry tomato salad **(v)**

## Desserts

Strawberries with champagne sorbet

Marmalade bread and butter pudding, clotted cream

Peach and almond tart, clotted cream, candied violets

White chocolate pannacotta, raspberry coulis

Dark chocolate and hazelnut tart, vanilla crème fraiche

Banoffee pie

Trio of apple

Crumble, sticky apple sponge, apple and calvados custard

Dark chocolate and pistachio terrine, orange crisps

Chocolate fondant, strawberry ice cream

**3 Course menu - £75.00 per person**  
Fresh coffee, fusion teas and homemade petit fours Included



## Evening Menus

### Sandwiches and wraps

Homemade fish fingers, served in focaccia with tartare sauce and chips

**£13.95 per person**

Hoisin Duck wraps served with a hoisin sauce  
Roasted Mediterranean vegetables

**£13.95 per person**

### Cheese platter

Lancashire poacher, Oxfordshire Blue, Bath Soft cheese  
and Golden Cross goats cheese  
served with celery, grapes, figs, quince jam, rustic  
bread, oatcakes, butter and homemade piccalilli

**£14.50 per person**

### Meat platter

Honey roast ham, Aubrey Allen rump of beef, duck  
liver parfait, Colston Bassett Stilton, Lancashire  
poacher served with rustic bread, butter, pickled  
vegetables and tomato and red onion chutney.

**£17.50 per person**

### Trio of mini sliders – served buffet style

Minted lamb

Sweet chilli pork

Traditional beef

BBQ chicken burger

Mediterranean vegetable and mozzarella burger

**Select 3 for £17.50 per person**

Served with French fries, rocket and pear and apple coleslaw

### Pulled Pork

Pulled pork focaccia with apple and rosemary sauce, crackling and sage and apricot stuffing

Chargrilled seasonal vegetables and mozzarella focaccia **(v)**

**£9.95 per person**

*Additional £3.95 per person supplement for  
Mixture of Sweet potato and potato wedges with cracked black pepper, sea salt and  
cumin dust **(v)***

**Other evening options are available**



## Drinks Packages

### **One**

£26.50 per person

*Reception drink:* 2 Glasses of Prosecco or Pimms (£1.00 supplement)  
Sparkling Elderflower (soft option)

*With meal:* Half a bottle of house wine per person

*Toast:* Glass of Champagne

### **Two**

£28.50 per person

*Reception drink:* 2 Glasses of Prosecco or Pimms (£1.00 supplement)

Sparkling Elderflower (soft option)

*With meal:* Half a bottle of upgraded wine

*Toast:* Glass of Champagne

### **Three**

£34 per person

*Reception drink:* 2 Glasses of prosecco, pimms, Kir Royale and peroni  
Sparkling Elderflower (soft option)

*With meal:* Half a bottle of upgraded

*Toast:* Glass of Champagne

Other drinks are available on request.

There is also a private bar available all day which is fully stocked and staffed by our catering team

