

Summer Ball Menu 2010



Starters

Chilled summer gazpacho soup of fresh tomato, fresh herbs and savoury parmesan tuile biscuits (V)

Crispy Duck confit medallion over daikon and cucumber salad with coriander, soy and honey dressing

Homemade basil and vodka cured salmon gravadlax with minted crème fraiche and dill blini

Beef Carpaccio with balsamic red onions, capers, devilled eggs, honey mustard dressing

Mains

Summer surf and turf, 3 day marinated British beef with a smoked tomato choron and lobster fishcakes with fresh herb and roasted garlic aioli, served with potato dauphenoise and seasonal vegetables

Star anise spiced pan seared Gressingham duck over garlic and ginger tossed chilli Thai rice noodles, pak choi, and bamboo shoots

Seared sea bass with king prawn and caper butter glaze, over chardonnay and pesto risotto, with wilted spinach and sun blushed tomato

Layered Napoleon of roasted aubergine, yellow pepper, field mushrooms and buffalo mozzarella with puff pastry croustade and smoked tomato coulis over cheddar new potato mashed (V)

Desserts

Homemade Pavlova with passion fruit, mango and papaya compote, topped with Chantilly cream

Vanilla crème brulee with homemade summer strawberry jam and white chocolate shortbread

Warmed fudge brownie sundae with vanilla ice cream, cherry coulis, pralines, and whipped cream

Mixed summer fruits in Champagne and mint syrup with mango sorbet