



Woodcote Park  
Banqueting Selector  
Menu 2019

## Starters and Intermediates

Choose **one** starter from the selection below

### Fish & Shellfish

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Hot smoked salmon terrine, yuzu pearls, herb salad, lemon emulsion	£10.50
Pan seared Scottish salmon, wasabi mash, and carrot and ginger butter sauce	£12.50
Royal Automobile Club cure smoked salmon, capers and lemon	£15.25
Poached tiger prawns, lemon mayonnaise, asparagus and baby leaves	£15.25
Cod and saffron cake, tomato broth and pistou, tiger prawn tempura	£15.25
Salmon and mascarpone ravioli with lemon verbena crème fraiche sauce	£15.25
Treacle cured salmon, fennel salad, lime crème fraiche	£18.50
Crab raviolini, squid ink pasta with vine tomato and sweet white balsamic	£18.50
Nage of West Coast scallops and langoustines, samphire, Champagne sauce	£18.50
Langoustine and tomato risotto, basil oil	£18.50

### Meat

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Parfait of chicken livers, sweet onion chutney and toasted brioche	£10.50
Mature Cheddar cheese, smoked bacon, sweet onion and chive tart, herb salad	£10.50
Seared foie gras, pain d'epice, caramelised mango and ginger dressing	£18.50

### Vegetable

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Leek and potato soup	£9.50
Cream of woodland mushroom soup, roasted garlic	£9.50
Tuscan minestrone with aged parmesan	£9.50
Vine tomato tart, grilled goats cheese, wild rocket and tapenade	£10.50
Woodland mushroom, asparagus and grilled artichoke salad, truffle dressing	£10.50
Pumpkin and goats cheese ravioli with crispy sage and parmesan	£10.50
Goats cheese pannacotta, pickled vegetables, pumpernickel crumb and artichoke dressing	£12.50
Heritage beetroot, goats cheese, tapenade, wild rocket and balsamic pearls	£12.50
Truffled potato cake, creamy woodland mushrooms, shaved parmesan	£15.25
Potato and truffle salad, asparagus tempura and pumpkin seed dressing	£18.50

## Main Courses

Choose **one** main course from the selection below

### Fish & Shellfish

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Pan seared sea bass, olive oil crushed potato, fennel salad, sauce vierge	£25.75
Pan seared salmon, jasmine rice, mango, coconut and Thai spices	£25.75
Herb crusted Peterhead cod fillet, crushed potato, mussel and vegetable ragout	£30.25
Fillet of Turbot with lobster mousse, melted leeks, Champagne and caviar cream sauce	£39.25

### Poultry

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Supreme of free range chicken, spring onion mash, sweet red pepper chutney and thyme jus	£25.75
Breast of Gressingham duck, confit bonbon, kale and sweet duck jus	£25.75

### Meat & Game

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Roast rump of Salt Marsh lamb, gratin potato, panache of beans, basil jus	£30.25
Roast Sirloin of prime Scotch beef, Yorkshire pudding, roast potatoes, medley of vegetables and red wine jus	32.00
Fillet of Hereford beef Wellington, market vegetables and Madeira jus	£39.25
Medallions of venison, celeriac gratin, and braised red cabbage, spiced poached pear, pepper jus	£39.25
Herb crusted cannon of Salt Marsh lamb, rosemary fondant, baby vegetables, port jus, and mint beurre blanc	£39.25

Selection of game available when in season (ask for details)

### Vegetable

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Red pepper and goats cheese cannelloni, smoked paprika cream (v)	£23.00
Ricotta and spinach raviolini, sage butter, grated parmesan (v)	£23.00
Vine tomato and basil risotto, ratatouille stuffed roasted peppers, basil oil (v)	£25.75

## Desserts

Choose **one** dessert from the selection below

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Orange posset, candied kumquat, chocolate sorbet  
Blueberry & almond tart, crème fraiche, blueberry compote  
White chocolate & strawberry cheesecake, strawberry sorbet  
Lemongrass crème brûlée, mango salsa, passionfruit sauce  
Warm pecan pie, rum-raisin ice cream  
Dark chocolate mousse, espresso Chantilly, honeycomb  
Cherry & milk chocolate mousse slice, cherry ice cream  
Strawberry eton mess with white chocolate Chantilly, chocolate shavings  
Sticky toffee pudding, toffee sauce, vanilla ice cream  
Lemon meringue pie, crème fraiche ice cream  
Bailey's cheesecake, milk chocolate whipped ganache, coffee sauce  
Apple & rhubarb crumble tart, stem ginger custard £11.00

## Fine Cheeses

Choose any **three** cheeses from the selection below

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Served with raisin bread, savoury biscuits, grapes and dried fruits

### British

Beauvale  
Stilton  
Mrs Kirkhams Lancashire  
Westcombe farmhouse Cheddar  
Wigmore  
Ragstone goats

### French

Reblochon fermier AOC  
Langres AOC  
Fourme d'Ambert AOC  
Brie de Meaux  
Bleu d'Auvergne £12.00

## Coffee

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Served with petit fours £5.50

Our menu may contain allergens. If you or any of your guests suffer from a food allergy or intolerance, please let a member of our team know upon placing your order. (v) denotes suitable for a vegetarian diet.



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