



Woodcote Park  
Banqueting Selector Menu 2020

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*Please choose one item from each course to create your menu. Entire party to have the same starter, main and dessert, with separate options for dietary requirements.*

## **Starters and Intermediates**

Choose **one** starter from the selection below

### **Fish and Shellfish**

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Lobster bisque, fine Cognac and saffron	£11.00
Mussel and sweetcorn chowder	£11.00
Cornish crab, avocado tian, chicory, fennel salad and lobster oil	£18.00
Cured Scottish salmon, crème fraîche, bull's blood leaves and caviar	£15.45
Prawn and crab cocktail, avocado purée and parmesan palmiers	£19.60
Severn & Wye Royal Automobile Club cured smoked salmon, lemon and caper berries	£15.95
Pan roasted Orkney scallops, cauliflower and citrus dressing	£18.00

### **Meat**

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Chicken consommé, truffles and vegetable pearls	£9.50
Pea, spinach and chorizo soup	£9.80
Chicken, wild mushroom terrine and saffron pear chutney	£11.05
Terrine of game, caramelised red onion chutney and sourdough	£11.05
Ballotine of foie gras, Yorkshire rhubarb and warm brioche	£15.80
Salad of Parma ham, celeriac remoulade, rocket salad and basil oil	£11.05
Wiltshire ham hock with piccalilli and brioche	£11.05

### **Vegetable**

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Butternut squash, spring onion and chilli soup	£9.80
Wild mushroom soup and truffle croutons	£9.80
Tomato consommé and cucumber noodles	£9.80
Vegetarian tian, endive, pickled fennel and herb oil	£10.75
Salt baked beetroot, goats' curd, basil and Cornish leaves	£10.75
Asparagus, watercress salad and hollandaise sauce	£11.05

## Main Courses

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

### Fish and Shellfish

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Roasted halibut, shaved fennel, Israeli couscous and cider sauce	£34.75
Pan roasted sea bass, Niçoise vegetables and pesto crushed new potatoes	£28.60
Scottish Salmon, sea vegetables, mousseline potatoes and champagne velouté	£25.75
Turbot, basil crushed Cornish potatoes, spaghetti of vegetables and lobster sauce	£42.50

### Meat

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Roast fillet of Hereford beef, braised ox cheeks, pomme Maxine, asparagus and truffle jus	£39.25
Cornfed chicken breast, leek mash and Forestière sauce	£26.50
Roast rump of lamb, beans, peas, fondant potato, basil and olive jus	£31.15
Roast rack of Southdown lamb, Boulangère potatoes, market vegetables, mint and redcurrant jus	£33.00
Fillet of Hereford beef Wellington, market vegetables, herb crusted fondant potato and truffle jus	£39.25
Roast sirloin of Hereford beef and Yorkshire pudding, market vegetables, château potatoes and roasting juices	£33.00

### Game

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Roast crown of partridge (mid-September to mid-January)	
Foie gras and game faggot, creamed savoy cabbage, honey glazed young carrots, truffle croquette, grape and white wine jus	£31.15
Saddle of Highland venison, roasted fig, grand veneur sauce, braised red cabbage, celeriac, potato gratin and roasted roots	£39.25
Roast grouse "Old England" (mid-August to December)	
Foie gras croûte, bread sauce, brown breadcrumbs, game jus, game chips, braised red cabbage, market vegetables and mousseline potatoes	£42.20

### Vegetarian

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Toasted barley risotto vegetables, charred egg plant and wild mushrooms	£23.70
Portabello mushroom, leek, brik pastry and blue cheese sauce	£23.70
Potato gnocchi, tomatoes basil and roasted root vegetable	£23.70

## Desserts

Choose **one** dessert from the selection below

Apple and blackberry Eton mess, honeycomb and blackberry sorbet  
Warm blueberry frangipane tart, blueberry compote and lemon meringue ice cream  
Manjari bitter chocolate delice, warm chocolate brownie, pistachio ice cream and chocolate sauce  
Valrhona caramelia milk chocolate mousse, salted caramel ice cream and crispy hazelnut sponge  
Hot sticky toffee pudding, caramel and ginger sauce and rich vanilla ice cream  
Warm white chocolate and whiskey bread and butter pudding, marmalade ice cream, orange reduction and confit zest  
Hot bitter chocolate fondant, caramelised bananas, honeycomb and passion fruit sorbet  
Coffee crème brûlée, baked white chocolate, rum gel and white chocolate ice cream  
Ivoire white chocolate delice, confit kumquats, bitter chocolate sorbet and zesty orange gel  
Tiramisu mousse, soft and crunchy sponge, espresso jelly, meringue shards and coffee ice cream

£11.30

## Cheeses

*Individual selection of three cheeses*

Sharing platters of three cheeses (ten people) served with crackers, chutney, grapes and dried fruit

Cheese choices:

### British

Beauvale, Colston Bassett Stilton, Westcombe Farmhouse Cheddar, Berkswell, Swalesdale, Wigmore, Mrs Kirkham's Lancashire and Tunworth

### French

Reblochon AOC, Pont l'Eveque AOC, Brie De Meaux, Bleu d'Auvergne and Sant Maure de Touraine

### Italian

Gorgonzola, Fontina, Taleggio and Pecorino

£12.35

## Coffee

Served with petits fours

£5.90

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.



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