

Woodcote Park Banqueting Selector Menu 2024 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** soup or starter from the selection below

### Fish and Shellfish

# Soup

Soup		
Lobster bisque, fine Cognac and saffron	£13.50	
Mussel and sweetcorn chowder	£13.50	
Starters		
Cornish crab, avocado tian, chicory, fennel salad and lobster oil	£21.50	
Cured Scottish salmon, crème fraîche, bull's blood leaves and caviar	£18.25	
Prawn and crab cocktail, avocado purée and parmesan palmiers	£23.50	
Royal Automobile Club cured smoked salmon, lemon and caperberries	£17.00	
Pan roasted Orkney scallops, cauliflower and citrus dressing	£22.00	
Meat		
Soup		
Beef consommé, truffles and vegetable pearls	£11.75	
Chicken noodle broth	£11.75	
Starters		
Chicken, wild mushroom terrine and saffron pear chutney	£14.00	
Terrine of game, caramelised red onion chutney and sourdough	£14.00	
Duck liver terrine, Yorkshire rhubarb and warm brioche	£14.00	
Salad of Parma ham, celeriac remoulade, rocket and basil oil	£14.00	
Wiltshire ham hock with piccalilli and brioche	£14.00	
Vegetarian		
Soup		
Butternut squash, spring onion and chilli soup	£11.75	
Wild cep soup and truffle croutons	£11.75	
Tomato consommé and cucumber noodles	£11.75	
Starters		
Vegetarian tien, endive, pickled fennel and herb oil	£13.00	
Salt baked beetroot, goats' curd, basil and Cornish leaves	£13.00	
Asparagus, watercress salad and hollandaise sauce	£13.75	

# **Main Courses**

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

### Fish and Shellfish

Roasted halibut, shaved fennel, Israeli couscous and cider sauce	£45.75	
Pan roasted sea bass, Niçoise vegetables and pesto crushed new potatoes	£43.00	
Scottish salmon, sea vegetables, mousseline potatoes and champagne velouté	£36.00	
Meat		
Roast fillet of Hereford beef, braised ox cheeks, pomme Maxine,		
asparagus and truffle jus	£48.25	
Cornfed chicken breast, leek mash and Forestière sauce	£36.00	
Roast rump of lamb, beans peas, fondant potato, basil and olive Jus	£37.75	
Roast rack of Southdown lamb, Boulangère potatoes, market		
vegetables, mint and redcurrant jus	£43.75	
Fillet of Hereford beef Wellington, market vegetables, herb crusted		
fondant potato and truffle jus	£48.50	
Roast sirloin of Hereford beef and Yorkshire pudding, market	0.40.75	
vegetables, château potatoes and roasting juices	£43.75	
Vanatarian		
Vegetarian		
Toasted barley risotto vegetables, charred egg plant and wild mushrooms	£28.50	
Portabello mushroom, leek, brik pastry and blue cheese sauce	£28.50	
Potato gnocchi, tomatoes basil and roasted root vegetable	£28.50	

#### **Desserts**

#### Choose **one** dessert from the selection below

Hot bitter chocolate fondant, coconut sorbet, lime and passion fruit gel Valrhona caramelia milk chocolate mousse, salted peanut brittle, dehydrated caramel and peanut sponge with banana ice cream

Mango and kaffir lime leaf crème brûlée, exotic fruits and mango sorbet
Stem ginger and lemon posset, blueberry compote, lemon sorbet and shortbread
Warm treacle tart, caramelised bananas and clotted cream ice cream
Warm ginger Parkin, poached pear and rich vanilla ice cream
Hot sticky toffee pudding, caramel sauce with pecan and maple ice cream
Manjari bitter chocolate mousse, toffee popcorn, caramel cremeaux
and salted caramel ice cream

Strawberry Eton tidy, honeycomb, basil and strawberry sorbet
Valrhona dulchy delice, cookie dough ice cream, crispy crumb and toffee foam
Fine apple and almond tart, apple sorbet, cider reduction and honeycomb
Hot Grand Marnier soufflé, orange reduction and bitter chocolate ice cream

£14.00

## Cheeses

Choose **three** cheeses from the selection below. Sharing platters of three cheeses (ten people) served with crackers, chutney, grapes and dried fruit.

**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

£15.75

# Coffee

Coffee with petits fours

£6.50



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