



# CHARLTON EVENTS

## **Banqueting menu 2018**

*Please choose one of each course*

### **Starter**

**Roasted butternut squash & sweet potato soup**

**Mediterranean tomato soup**

**Mushroom leek & watercress soup**

**Ham hock terrine**

Piccalilli

Toasted focaccia bread

**Hot smoked salmon**

Rocket & lemon crème fraîche

**Red onion & goat's cheese tart**

Baby leaf salad with a balsamic glaze

**Roasted vegetables & feta cheese salad**

Green pesto dressing

### **Main**

**Slow roasted rump of scotch beef**

Wholegrain mustard mashed potato

Roasted carrot & green beans

Red wine jus

**Roast loin of pork**

Toasted pinenuts, cumin and apricot stuffing

Triple roasted potatoes

Braised red cabbage and peas

Roast jus



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## **Marinated supreme of corn fed chicken**

Dauphinoise potato  
Button mushrooms and onions  
Fin champagne chervil and cream sauce

## **Merlot marinated chicken breast**

Stuffed with a sundried tomato, coriander and chicken mousse  
Thyme and rosemary roasted potatoes  
Green beans, broccoli and garden peas

## **Baked herb crusted cod loin**

Baby new potatoes  
Wilted spinach, green beans, charred cherry tomato

## **Vegetarian main**

### **Mediterranean roasted vegetables and feta cheese parcel**

filo pastry  
Roasted peppers, tomato, mushroom and feta cheese

### **Garlic roasted butternut squash**

Ratatouille with aubergine, peppers, courgette and tomatoes

### **Baked sweet potato**

Coconut curried chick pea and peppers

### **Vegetable wellington**

Roasted vegetables, tomato sauce in puff pastry



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## Dessert

### Apple tart

Vanilla infused cream

### White chocolate cheesecake

Fresh cream and strawberry

### Mango and passion fruit torte

Fresh cream and raspberries

*2 course menu £30.00+vat per person*

*3 course menu £39.00+vat per person*