

# Gold package menu - Week 2

This menu is served with fresh fruit, Fair-trade tea/coffee and herbal infusions, and a selection of Frobisher's juices.

When ordering for 20 delegates and below you will be served a 50/50 split of ramekins meat and vegetarian. For 20 delegates and above meat, vegetarian and fish choices are offered.

## Monday

Chef's bread selection with olive oil and balsamic vinegar (v)

### Ramekins

**Meat-** Harissa, butter bean and beef chilli with bulgur wheat

**Fish-** Traditional fish pie

**Veg-** Spinach and pea risotto (v)

### Paprika chicken skewer

Warm spinach, mushroom & cheddar tartlet (v)

Seasonal leaves with honey and mustard dressing (v)

Red chard, chickpeas, sugar-snap peas and sun dried cherry tomatoes (v)

### Dessert

Lemon cheese cake

## Tuesday

Chef's bread selection with olive oil and balsamic vinegar (v)

### Ramekins

**Meat-**Roast chicken with roasted new potatoes and red wine jus

**Fish-**Salmon fish cake with tartare sauce and chipped potatoes

**Veg-**Mushroom ravioli, pesto cream sauce, baked ratatouille (v)

Cajun vegetable skewer (v)

Warm puy lentil, leek and goats cheese tartlet (v)

Seasonal leaves with honey and mustard dressing (v)

Mixed bean, peppers and red onion salad (v)

### Dessert

Caramel torte

## Wednesday

Chef's bread selection with olive oil and balsamic vinegar (v)

### Ramekins

**Meat-**Beef lasagne with parmesan crust

**Fish-**Roasted cod on minted pea risotto

**Veg-**Gnocchi, roasted tomato and pepper sauce with rocket (v)

Red pesto chicken skewer

Warm cheddar, chive & red onion marmalade tartlet (v)

Seasonal leaves with honey and mustard dressing (v)

New potato, basil, red onion salad (v)

### Dessert

Millefeuille

## Thursday

Chef's bread selection with olive oil and balsamic vinegar (v)

### Ramekins

**Meat-**Seared duck, cherry jus and potato mash

**Fish-**Plaice with crushed new potato, puy lentil, dill and Dijon mustard cream sauce

**Veg-**Thai vegetable green curry with sticky rice (v)

Jerk chicken skewer

Warm butternut squash, Swiss cheese & basil tartlet (v)

Seasonal leaves with honey and mustard dressing (v)

Rocket and parmesan crouton salad, olive oil and balsamic vinegar (v)

### Dessert

Strawberry delice

## Friday

Chef's bread selection with olive oil and balsamic vinegar (v)

### Ramekins

**Meat-**Char grilled garlic chicken with mash and jus

**Fish-**Battered hake, chipped potatoes, crushed peas and tartare sauce

**Veg-**Homemade cauliflower bhaji with mango chutney (v)

Harissa vegetable skewer (v)

Warm roasted vegetable & brie tartlet (v)

Seasonal leaves with honey and mustard dressing (v)

Green bean, puy lentil, tomato and olive (v)

### Dessert

Chocolate tart

## Saturday

Chef's bread selection with olive oil and balsamic vinegar (v)

### Ramekins

**Meat-**Chicken and wild mushroom pie with a puff pastry crust

**Fish-**Pan roasted salmon with saffron risotto and a pea and coriander relish

**Veg-**Penne pasta with porcini mushroom sauce, baked leek and chive compote (v)

Harissa vegetable skewer (v)

Warm red pepper, spinach & mozzarella tartlet (v)

Seasonal leaves with honey and mustard dressing (v)

Quinoa, broccoli, mint and cherry tomato salad (v)

### Dessert

Lemon panna cotta

