

Gold package menu - Week 3

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- Crusted chicken goujons with salsa verde

Fish- Tomatade risotto with seared tuna and olive tapenade

Veg-Roasted vegetables with steamed basmati rice (v)

Jerk chicken skewer

Warm roasted aubergine, red pesto & black olive tartlet (v)

Seasonal leaves with honey and mustard dressing (v)

Noodle, bean sprout and spring onion (v)

Dessert

Mango Eton mess

Tuesday

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

Ramekins

Meat- Tempura pork balls, fragrant rice with hot and sour sauce

Fish- Green korma marinated salmon, saffron rice with mango chutney

Veg-Mushroom carbonara with penne pasta (v)

Smoked paprika vegetable skewer (v)

Warm cheddar, sage and leek tartlet (v)

Seasonal leaves with honey and mustard dressing (v)

Tabouleh (v)

Dessert

Profiteroles

Wednesday

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

Ramekins

Meat- Pork sausages with mash and red wine jus

Fish- Smoked haddock, creamed leeks with fennel polenta cake

Veg-Cranks homity pie (v)

Vegetable and pesto skewer (v)

Warm roasted pepper and edam tartlet (v)

Seasonal leaves with honey and mustard dressing (v)

Ratatouille with chickpea and mint (v)

Dessert

Pear & ginger crumble tart

Thursday

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

Ramekins

Meat- Stir fried chicken with cashew nut, peppers, spring onion and fresh ginger

Fish- Sussex bouillabaisse and garlic bread

Veg-Pumpkin, rosemary, parmesan and chilli risotto (v)

Herb and garlic chicken skewer

Warm cauliflower, chive & cheddar tartlet (v)

Seasonal leaves with honey and mustard dressing (v)

Quinoa, butternut squash chive and tomato salad (v)

Dessert

Key lime slice

Friday

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

Ramekins

Meat- Shepherd's pie

Fish- Crusted pollock, chipped potatoes, crushed peas and tartare sauce

Veg-Squash and red pepper tagine with cous cous (v)

Piri-piri vegetable skewer (v)

Warm mushroom and pesto tartlet (v)

Seasonal leaves with honey and mustard dressing (v)

Rocket, spinach, pine nut and black olive salad (v)

Dessert

Chocolate & raspberry torte

Saturday

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

Ramekins

Meat- Roast chicken and roasted new potatoes with 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 brie, cranberry & spinach tartlet (v)

Seasonal leaves with honey and mustard dressing (v)

Mixed bean, peppers and red onion salad (v)

Dessert

Caramel torte

