

THE GROVE

Banqueting Menu

OPTION 1 | £75 PER PERSON

PLEASE SELECT THE SAME STARTER, MAIN COURSE AND DESSERT
FOR YOUR ENTIRE PARTY TOGETHER WITH A VEGETARIAN OPTION.

STARTERS

Cured salmon mi-cuit with dill yoghurt mousse and apple gel

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Chilled salmon in Dijon and soft herbs, served with a cream cheese mousse,
chervil emulsion and shellfish oil

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Smoked salmon mousse, horseradish and watercress yoghurt, sugar snap, keta and lemon gel

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Trio of fresh river trout with a smoked onion mayonnaise, quinoa granola and cress

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Terrine of spring chicken, salad of peas, asparagus and red onion pickle

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Home smoked chicken with Waldorf garnishes

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Quail stuffed with apricot, sesame coated bon bon of leg meat, hummus mousse,
pomegranate gel and seeds

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Medallion of smoked duck and pigeon, roast onion puree, smokey dressed vegetables,
marinated cherries and Medeira gel

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Terrine of pork and gammon with pickles and parsley

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Feta cheese and watermelon with spiced bread, pistachio crumb, baby leaves and mint gel

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Parsnip panna cotta with hazelnut granola and cresses

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Goats cheese with flavours of beetroot, hummus and beetroot crisp

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Mini Lancashire Bomb with truffle honey, pickled red onion, cured romanescos and spiced bread

MAINS

Salmon and haddock medallion, flavoured with caper, lemon and roast fennel,
new season vegetables and a Vermouth cream sauce

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Salmon cured in black treacle, curly kale and smoked potato confit, carrots and a red wine jus

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Red mullet and chorizo ballontine served with paprika confit potato, roasted Mediterranean vegetables,
artichoke and a spiced tomato jus

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Paupiette of plaice with squid, red mullet and mussels, served with a casserole of beans,
confit potatoes and a tomato bisque

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Cod loin rolled in chives, crisp cod cheek and saffron mash,
roast cherry tomatoes with a spiced tomato sauce

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Chicken with butternut squash, rosti potato, spinach served with a poultry and red onion jus

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Puffed rice glazed chicken served with pan fried leg terrine, light fricassee of mushrooms
and a lemon thyme jus

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Duck pavé with confit leg meat rosti, purée of rhubarb and red onion, asparagus and a lavender jus

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Paprika smoked pork medallion with braised cheek, parsnip mash, pan roasted gnocchi,
black pudding crackling coated chorizo bon bon with a cider jus

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Lamb noisette with slow braised shank in herb pastry, fricassee of leeks and pearl barley,
yellow roasted beets and a rosemary jus

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Slow roasted lamb rump with a pancake of shoulder meat, baby new potatoes, roast button onion,
medley of peas and a light jus of lamb and marjoram

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Roast rump of beef with crisp horseradish brisket, mini fondant potato, young carrots and turnips,
red wine jus

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Croquette of asparagus with a warm spinach panna cotta

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Ravioli of butternut squash and sage gratin served with spring vegetables

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Leek, stilton cheese and potato pressé with a fricassee of wild mushrooms

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Truffled cannelloni with Pecorino cheese, cep mushroom stuffed courgette, truffle cream sauce

DESSERTS

Treacle tart served with lemon curd, clotted cream and fresh berries

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Glazed bitter chocolate mousse with cherry textures and caramel tuille

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Layered milk chocolate and hazelnut delice with caramel crunch and vanilla bean ice cream

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Sticky toffee pudding with butterscotch sauce and stem ginger ice cream

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Vanilla bean panna cotta with citrus salad and caramelised puff pastry

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Burnt English custard tart, bramley apple purée and apple sorbet

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Pan-fried banana bread, salted caramel sauce and honeycomb ice cream

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Tiramisu served with fruit and nut biscotti and espresso syrup

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Strawberry cheesecake served with macerated strawberries and black pepper tuille

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Classic apple galette with caramel sauce and cinnamon ice cream

CHEESE

Platters of English and French cheeses with The Grove accompaniments
at a supplement of £12.50 per person

Freshly brewed coffee, tea and petit fours

Banqueting Menu

OPTION 2 | £88 PER PERSON

PLEASE SELECT THE SAME STARTER, MAIN COURSE AND DESSERT FOR YOUR ENTIRE PARTY TOGETHER WITH A VEGETARIAN OPTION.

STARTERS

Scallop and romanesco with dried chorizo, fennel broth and chervil

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Crab mousse, avocado cream, crisp kale, crab wafer and sea herbs

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Mackerel tasting plate served with a gooseberry preserve and cress

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Confit duck and balsamic onion presse served with pureé of rhubarb chutney and brioche

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Venison pastrami, beetroot and chocolate puree, roast golden beets

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Chilled asparagus and chive cheesecake with a spring onion dressing

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Textures of carrot

~

Goat's cheese and yogurt mousse with beetroot gazpacho

MAINS

Roulade of lemon sole stuffed with spinach and sea herbs, ragout of crayfish, peas, asparagus and a shellfish sauce

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Sea trout confit in lemon oil served with a seared salmon fish cake and a lemon and mussel velouté

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Sea bass with puy lentil mousse, cocotte potatoes, stem broccoli served with a red wine and tomato jus

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Guinea fowl stuffed with morel mushrooms and asparagus, Marsala wine jus

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Rabbit mosaic with cauliflower dauphinoise, braised celery and grain mustard jus

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Lamb loin with a ragout of shoulder meat, fondant potato, young carrots, sugar snap peas and minted jus

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Canon of lamb with charlotte of slow cooked leg meat served with lamb and thyme gnocchi, soubise puree, savoy cabbage and a roast onion gravy

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Sirloin of beef with a roulade of beef confit, dill pickle, veal glace poached potato, asparagus and rainbow carrots, veal and black pepper sauce

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Fillet of Angus beef with red wine slow cooked ox cheek, smokey veal mash, kale, romanesco, carrots and a horseradish jus

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Stuffed courgette flower with cream cheese and basil and a tomato and basil dressing

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Spinach & butternut squash pithivier with wilted greens, candy and golden beet and a beetroot jus

DESSERT

Iced nougat parfait served with red wine poached pear and biscotti crumb

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Passion fruit cheesecake with mango purée and pineapple ravioli

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Flourless chocolate biscuit, chocolate mousse and hazelnut dacquoise

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Classic lemon tart served with citrus salad and lime crème fraîche

CHEESE

Platters of English and French cheeses with The Grove accompaniments
at a supplement of £12.50 per person

Freshly brewed coffee, tea and petit fours

Banqueting Menu

OPTION 3 | £98 PER PERSON

PLEASE SELECT THE SAME STARTER, MAIN COURSE AND DESSERT FOR YOUR ENTIRE PARTY TOGETHER WITH A VEGETARIAN OPTION.

STARTERS

Searced tuna with prawn toast, wasabi mayonnaise

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Medallion of lobster with beetroot and mushroom, truffle oil and chervil dressing, shellfish wafer

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Red wine marinated octopus, picked baby octopus and crevette prawns, sea cresses with a red wine and shellfish reduction

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Quail and foie gras ballotine with a brioche croute

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Pressé of pigeon and lentil, onion soubise, roast onion glace and young leaf

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Brulée of cauliflower, spiced Israeli cous cous, truffle oil dressing

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Textures of tomato, basil oil and cress

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Miniature Stilton truckle rolled in candied walnuts, ganache of blue cheese and a port gel

MAINS

Seared hot smoked salmon with a brulée of tiger prawn mousse, mash potato with asparagus, sea herb and spinach puree with a smoked onion jus

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Halibut with prawn and crayfish mousse, sea herbs, leeks and rainbow carrots, saffron poached potatoes with a cognac shellfish sauce

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Scallops with porcini mac and cheese, monkfish medallions, wild mushrooms and leeks with a truffle scented jus

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Monkfish in Parma ham with a confit duck hot pot, fricassée of butter beans with a red wine jus

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Stone bass with a crab croquette, purée and sprouting broccoli, confit potatoes, brown shrimp dressing

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Corn fed chicken with morels and wild mushrooms, purée of Jerusalem artichokes, parmentier potato, spinach and lentils

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Duck breast with confit leg cottage pie, foie gras, young vegetables and purple potato gnocchi, crackling with a light duck jus

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Pork loin with wild boar and raisin wrapped in cured ham, carrots and leeks with a mustard mash served with a Marsala wine jus

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Pavé of venison with game pie, purée of red cabbage, casserole of seasonal greens with juniper and rosemary

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Fillet of beef with ragu of summer beer brisket, rosti potato and pureed spinach, young vegetables with Madeira jus

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Savoury frangipan in a light pastry with its edible garden and a soft herb oil dressing

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Falafel with crisp mint coated halloumi cheese, spinach and pea purée and a pomegranate dressing

DESSERT

Glazed chocolate mousse with orange confit, caramelised hazelnuts and vanilla cream

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Iced lemon parfait, lemon curd, shortbread crumb, basil granité and meringue pieces

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Pan fried carrot cake, caramelised pineapple and orange sorbet

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A divine chocolate cube

Butter shortbread topped with a layer of caramel and Belgian chocolate mousse injected with salted caramel, finished with velvet chocolate coating and gold coloured dusting

CHEESE

Platters of English and French cheeses with The Grove accompaniments
at a supplement of £12.50 per person

Freshly brewed coffee, tea and petit fours