

# *The Old* **Palace Lodge**

## BANQUETING MENU

### Starters

#### LEEK & POTATO SOUP

#### CHICKEN LIVER PARFAIT

Caramelised Red Onion, Balsamic Glaze, Toasted Brioche

#### HAM HOCK TERRINE

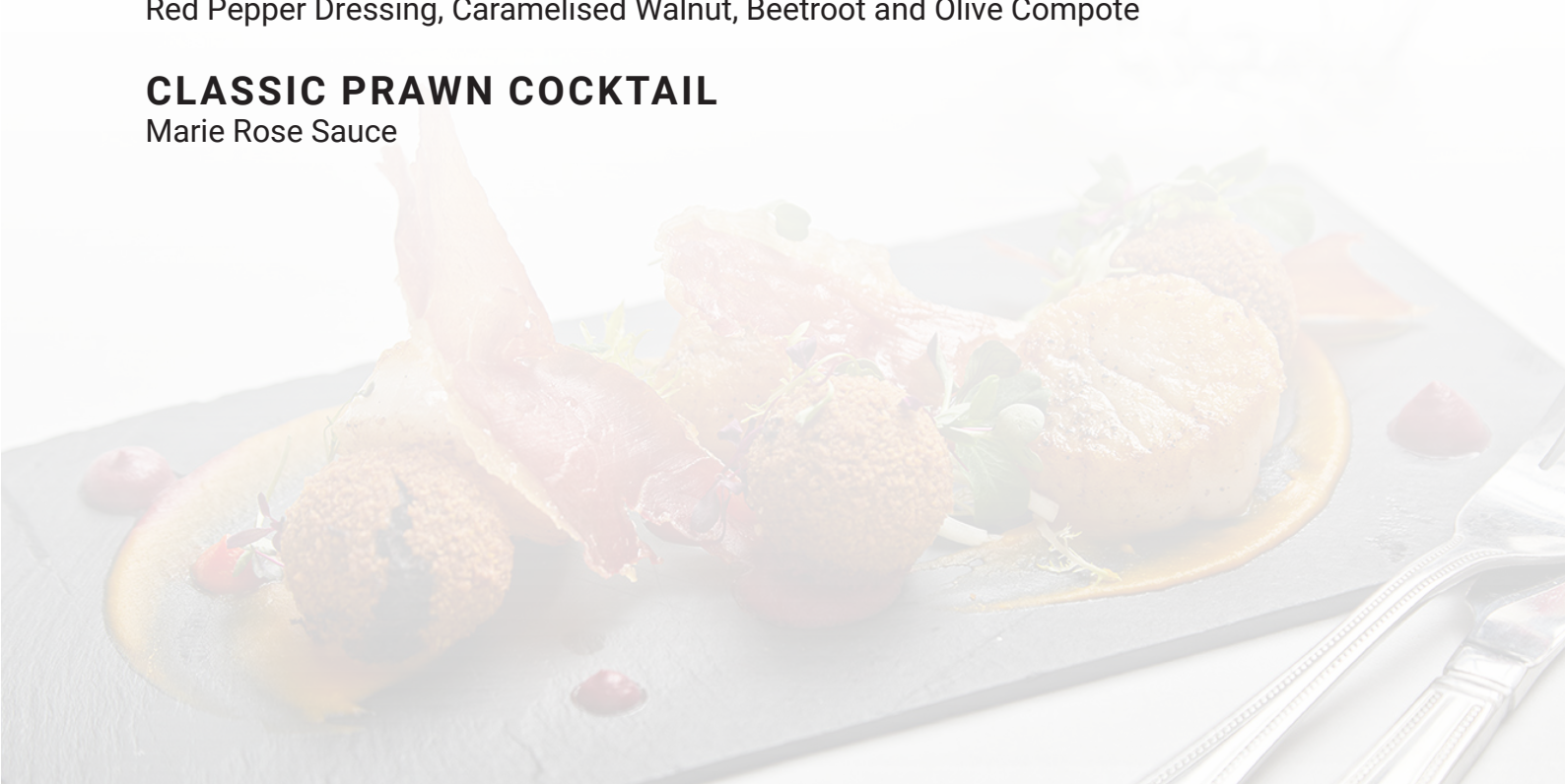
Fruit Chutney, Apple, Apricot & Mustard Dressing

#### GOATS CHEESE PARFAIT

Red Pepper Dressing, Caramelised Walnut, Beetroot and Olive Compote

#### CLASSIC PRAWN COCKTAIL

Marie Rose Sauce



# Mains

## **CONFIT BELLY OF PORK**

Fondant Potato, Apple Puree, Thyme Scented Jus

## **BRAISED BLADE OF BEEF**

Gratin Potato, Bourguignon Sauce

## **ROAST CHICKEN BREAST**

Creamed Potato, Baby Onion and Pancetta Cream Sauce

## **SALMON FILLET**

Crushed New Potatoes, Crayfish Cream Sauce

## **BUTTERNUT SQUASH RISOTTO**

Parmesan Shavings

Served with Bowls of Seasonal Vegetables.

# Desserts

## **VANILLA CRÈME BRÛLÉE**

Shortbread Biscuits

## **WHITE CHOCOLATE CHEESECAKE**

Raspberry Purée

## **CITRUS TART**

Berry Compote, Chantilly Cream

## **APPLE & FOREST FRUIT CRUMBLE**

## **SELECTION OF CHEESE**

Chutney and Biscuits

## **COFFEE & MINTS**

