



**rick simons**  
HOSPITALITY

F I R S T C O U R S E

Parma ham, roasted Mediterranean vegetables, tomato jelly  
Balsamic and wine reduction, parsnip purée

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Slices of Gressingham duckling  
Summer champ  
Rocket and red onion salad  
Grain mustard dressing

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Ballotine of chicken with coriander and lime  
Parmesan salad, spinach pesto  
White balsamic reduction

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Spinach and ricotta cheese ravioli  
Saffron oil  
Tagliatelle of vegetables

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Green bean, endive, sesame seed salad  
Herb croutons





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## S E C O N D C O U R S E

Timbale of prawn and crab cocktail  
Avocado and tomato sauce



Seared salmon  
Beetroot chutney  
Butter poached scallops  
Thai asparagus, shrimp custard



Fillet of sea bass  
Baby leeks, asparagus  
Vanilla and crayfish froth



Poached fillets of lemon sole  
Wilted pousse spinach, chestnut mushrooms  
Creamed scallop roe sauce



Seared barracuda  
Balsamic, basil pesto  
Celeriac and horseradish rémoulade



Soft creamed polenta  
Spinach, blue cheese  
Walnuts and poached egg





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## M A I N C O U R S E

Saddle of English lamb  
Herb crust, sweet chestnut mushrooms  
Cauliflower purée  
Roasted vine tomatoes  
Red wine and currant jus

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Roasted guinea fowl  
Pommes Anna, poached butter beans  
Cream sauce, garlic spinach oil

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Fillet of Black Mountain beef  
Welsh pudding  
Horseradish potatoes  
Tomato and Shiraz wine reduction

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Caramelised breast of duck  
Pak choi, wild mushrooms  
Sweet soya sauce

All main courses are complemented with seasonal baby vegetables  
Vegetarian course available with requested numbers





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C H E E S E C O U R S E

Roquefort, red chard and endive salad  
Mascarpone and pistachio loaf  
Garlic dill dressing



Goat's cheese and yogurt quenelle  
Honey sun-dried tomato  
Pastry parmesan biscuit  
Mizuna salad





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## P U D D I N G

Chocolate fondant with caramel custard  
Fresh fruit compote and forest fruit coulis



Lemon tart  
Chantilly cream, vanilla tuile biscuit  
Red berry coulis



Chocolate and liquorice torte  
Fresh raspberries  
Butter biscuit



Strawberry shortcake  
Madagascan cream  
Swiss sponge

Please browse through the menu suggestions and create your own preference...

