



The Duke of Richmond Hotel

Banqueting Compilation Menu

Starters

Fish ~ Cold

All Priced at £7.95

- (1) Nest of Melon and Prawns, napped in a Marie Rose Sauce
- (2) Scottish Smoked Salmon and Prawn Timbale with Salsa Vinaigrette
- (3) Dublin Prawn Caesar Salad with Garlic Croutons and Bacon Crisps
- (4) Richmond Prawn Coupe with Thousand Island Dressing
- (5) House Cured Scottish Salmon Gravavlax with a Dill, Honey and Mustard Dressing

Fish ~ Hot

All Priced at £7.95

- (1) Deep-fried Fishcakes with Tartare Sauce
- (2) Garlic King Prawns (3) drizzled in Guernsey Butter and served on Mixed Leaves
- (3) Scallops wrapped in Smoked Pancetta, with a Lemon Garnish

Meat ~ Cold

All Priced at £8.95

- (1) Fan of Melon with Serrano Ham
- (2) Asparagus and Parma Ham Hollandaise
- (3) Medallions of Poached Chicken Balantine with Salad Garnish
- (4) Duck Liver Parfait with Toasted Brioche and Red Onion Marmalade

Meat ~ Hot

All Priced at £8.95

- (1) Stir-Fried Beef Teriyaki served in a Filo Basket
- (2) Cajun Chicken Caesar Salad with Garlic Croutons and Bacon Crisps
- (3) Mushroom and Pancetta with Garlic Butter in a Puff Pastry Case
- (4) Slow Confit of Duck served with Bean and Chorizo Cassolet

Vegetarian ~ Cold

All Priced at £7.95

- (1) Melon and Grape Coupe with Minted Syrup
- (2) Crown of Galia Melon with Soft Fruit and Coulis
- (3) Tomato, Buffalo Mozzarella and Basil plate glazed with Pesto and Balsamic Essence
- (4) Petite Ratatouille and Marinated Goats Cheese glazed with Balsamic

Vegetarian ~ Hot

All Priced at £7.95

- (1) Deep-fried Camembert with Cumberland Sauce
- (2) Baked Sun Blushed Tomato and Cheese Tartlet with Shallot Vinaigrette
- (3) Poached Asparagus with Poached Egg, dressed with Hollandaise Sauce
- (4) Portobello Mushroom, Tomato, Wild Spinach and Goats Cheese with Pesto and Pepper



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Soups

All Priced at £4.50

- (1) Butternut Squash, Chilli and Rocket
- (2) Roasted Tomato and Basil
- (3) Leek and Potato with Thyme
- (4) Traditional Minestrone with Parmesan
- (5) Chicken and Sweetcorn with Fresh Parsley
- (6) Cream of Carrot, Cumin and Roast Pepper
- (7) Cream of Vegetables
- (8) Vegetable Broth

Sorbets

All Priced at £3.75

- (1) Lemon
- (2) Lime
- (3) Mango and Coconut
- (4) Mango
- (5) Orange
- (6) Blood Orange
- (7) Cassis
- (8) Raspberry
- (9) Passion Fruit
- (10) Blackberry



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Main Courses

Chicken

All Priced at £16.95

- (1) **Chicken Rossini** ~ supreme of chicken filled with pate and wrapped in smoked bacon, served with a red wine jus
- (2) **Char-grilled Chicken Breast** ~ served with a mushroom sauce
- (3) **Chicken Florentine** ~ supreme of chicken filled with spinach, wrapped in Parma ham and served with a light cream pepper sauce
- (4) **Roast Chicken Chasseur** ~ half roasted chicken, served with Chasseur Sauce

Pork

All Priced at £18.95

- (1) **Roasted Tornado of Pork Loin** ~ pork loin wrapped in smoked pancetta, served with sauce au Poivre
- (2) **Pan-seared Fillet of Pork** ~ served with a Calvados sauce
- (3) **Roasted Herb Pork Loin** ~ with an apple and cider cream sauce
- (4) **Roast Pork Loin** ~ with crackling, apple sauce and thyme jus

Lamb

All Priced at £20.95

- (1) **Slow Braised Lamb Shank** ~ with rosemary and port jus
- (2) **Oven Roasted Best End of Lamb** ~ herb crusted and served with a red wine gravy
- (3) **Roast Leg of Lamb** ~ with a garlic and rosemary gravy
- (4) **Herb Crusted Rump of Lamb** ~ with a rosemary and red wine gravy

Beef

All Priced at £21.95

(cooked medium)

- (1) **Grilled Fillet Steak** ~ with Diane sauce
- (2) **Oven Roasted Fillet Steak Wellington** ~ served with a red wine jus
- (3) **Roast 8oz Fillet Steak** ~ wrapped in caul fat with a mushroom duxelle, served with a creamy peppercorn sauce
- (4) **Roast Sirloin of Beef** ~ accompanied by Yorkshire pudding and a red wine gravy
- (5) **Roast Medallions of Fillet Steak** ~ complimented by sauce au poivre



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Fish

All Priced at £18.95

- (1) **Steamed Scottish Salmon** ~ served with asparagus spears and hollandaise sauce
- (2) **Roasted Scottish Salmon en Croute** ~ accompanied by a dill and saffron cream sauce
- (3) **Roasted Monkfish Tail** ~ wrapped in Serrano ham and served with a primavera cream sauce
- (4) **Sole Florentine** ~ filled with spinach and served with a creamy cheese sauce
- (5) **Pan-seared Local Brill** ~ with a lime and chilli butter sauce
- (6) **Poached fillet of Plaice** ~ filled with a seafood mousse and napped in a creamy fish vermouth
- (7) **Pan Roasted Roulade of Scottish Salmon** ~ with a rich provençal sauce

Vegetarian

All Priced at £12.95

- (1) **Spinach and Ricotta Tortellini** ~ served in a tomato and basil sauce, sprinkled with parmesan shavings
- (2) **Sweet Potato and Chick Pea Stew** ~ slowly braised with shallots, carrots, leeks and a tomato and herb sauce
- (3) **Roasted Butternut Squash and Asparagus Risotto** ~ with mizuna and parmesan shavings
- (4) **Potato, Spinach and Vegetables Curry** ~ accompanied with a timbale of Basmati rice
- (5) **Roasted Mediterranean Vegetable Wellington** ~ with basil and tomato compote
- (6) **Vegetable Ravioli** ~ with a lemon butter sauce



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Desserts

All Priced at £7.50

- (1) Warm Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice-Cream
- (2) Hot Apple and Peach Crumble with Custard and Vanilla Ice-Cream
- (3) Chocolate Fudge Brownie with Butterscotch Sauce and Vanilla Ice-Cream
- (4) Apple Strudel with Custard and Chocolate Ice-Cream
- (5) Chocolate and Hazelnut Truffle with Praline Ice-Cream
- (6) Orange *or* Lemon Crème Brûlée with Fruit Compote
- (7) Richmond Ice-Cream Coupe with Chocolate Sauce
- (8) Profiteroles filled with Vanilla Cream, served with a Hot Chocolate Sauce
- (9) Baileys Chocolate Cheesecake with Caramel Ice-Cream
- (10) Lemon and Lime Cheesecake with Fruit Sorbet
- (11) Baked Caramelised Apple tart with Vanilla Ice-Cream
- (12) Fruit Trifle
- (13) Trio of Guernsey Ice-Cream
- (14) Tiramisu
- (15) Fruit Cheesecake with Citrus Sorbet
- (16) Trio of English and Continental Cheese, served with Grapes, Celery and Biscuits