

OCCASIONS AT ST MARY'S GUILDHALL PRIVATE DINING MENUS

We kindly ask all guests to create their own menus from the list attached with the maximum selection of one starter, one main course & one dessert. We will cater for any allergies or special dietary requests separately option for the whole group, With the exception of those who have special dietary requirements. All menus must be pre ordered at least 2 weeks before your function. The prices are inclusive of VAT. Our head chef is willing accommodate adjustments to menus. However please be advised supplement charges may apply.

• STARTERS •

Cream Of Mushroom Soup
Truffle Oil

Leek & Potato Velouté
Thyme Croutons

Carrot & Coriander Soup
Madras Curry Oil (VE)

Pressing Of Confit Duck
Baby Watercress & Pomegranate Salad
Cumberland Dressing

Smoked Salmon Tartare
Melba Toast, Compressed Cucumber, Horseradish Crème Fraiche & Pea Shoots

Heritage Crapaudine Beetroot
Vegan Creamy & Savoury Granola (VE)
Beef Bresaola

Pickled Shimeji, Smoked Oil Emulsion, Shallots, Lilliput Capers
Baby Watercress
£6.00 supplement Per Person

Crispy Panko Coated Smoked Haddock Bon Bon
Creamed Leek & Chives

Coarse Ham Hock Terrine
Potato & Cornichon Salad, Apple Cider Vinegar Dressing

Warm Mature Farmhouse Cheddar & Red Onion Marmalade Tart
Wild Rocket & Balsamic Glaze

Saffron Arancini
Piquillo Peppers & Basil Pesto (VE)

Baked Baby Goats Cheese Encased In Crispy Filo Pastry
Carrot & Apricot Chutney



• MAINS •

Slow Braised Feather Blade Of Beef Creamed Horseradish Mash Potato, Roasted
Chantenay Carrots Fine Bean & Shallot Fondue

Butternut Squash & Chick Pea Tagine (VE)

Israeli Jumbo Cous Cous

Maple Cured Jimmy Butler Free Range Outdoor Bred Pork Ribeye

Grain Mustard Mash, Buttered Kale, Piccolo Parsnip's
Cider Sauce

Duo Of Dry Aged Beef

Fillet & Shin Bon Bon

Potato & Thyme Rosti, Baby Spinach, Heritage Carrot, Confit Baby Onion
Red Wine Jus £12.5 Supplement

Herb Crusted Salmon Supreme Spaghetti

Vegetables Potato, Dill & Parsley Cream

Saffron Risotto

Wilted Spinach, Toasted Pine Nuts & Italian Hard Cheese Shavings (V)

Caramelised Onion Tarte Tatin Curly Kale, Roasted
Hazelnuts, Crispy Sage (VE)

South West Lamb Leg Pave

Buttered Hispy Cabbage, Sauteed Parmentier Potato
Basil and Olive Scented Lamb Jus

Oven Baked Cod Loin Fillet Sauteed Sea

Greens & Saffron Parisienne Potatoes
Brown Shrimp Butter Sauce

Roasted Cornfed Chicken Supreme Potato Gratin, Shredded
Leek & Fine Green Bean Panache Wild Mushrooms &
Madeira Sauce

Potato Gnocchi

Warm Romesco Sauce & Micro Herbs (VE)

Pan Fried Black Bream Fillet

Olive Oil Crushed Ratte Potatoes, Tenderstem Broccoli Basil
Sauce Vierge



• DESERTS •

Banoffee Cheesecake
Chocolate Sauce & Caramel Crispy

Chocolate Delice
Chocolate Popping Candy, Black Cherry Gel, Shavings Of Chocolate
Amarena Cherries

Tonka Bean Pannacotta
Orange Compote & Speculoos Biscuit Crumb

Candied Ginger Sticky Toffee Pudding (VE)
Madagascan Vanilla Toffee Sauce

Bramley Apple & Mixed Spice Crumble
Sweet Granola Style Crumble Topping
Cinnamon Ice Cream

Steamed Lemon Pudding
Stem Ginger Custard

Trio Of British Artisan Cheese
Peters Yard Sourdough Crackers, Apple & Cider Chutney, Celery & Grapes
£10.50 supplement Per Person

Assiette Of Desserts
Lemon & Raspberry Tartlet, Madagascan Vanilla Crème Bruleé, Chilled Valrhona Chocolate
Fondant £4.50 Supplement Per Person Minimum Order Of 10 Guests Required

Banana Bread Cake
Glazed Banana, Coconut Caramel Sauce
Vegan Coconut Ice Cream (VE)(GF)

Glazed Chocolate & Orange Dome
Blood Orange Gel & Freeze-Dried Mandarin



• MENU ENHANCERS •

You may wish to choose an additional course to enhance your event please choose from the following. Shown supplement charges are applicable per person.

Canapés

Cold

Smoked Salmon Mousse & Salmon "Caviar" On Toast
Confit Chicken Ballotine, Black Garlic Mayonnaise
Duck Mousse Foie Gras Ficelle & Quince Jelly
Cream Cheese, Black Sesame Seed Cone

Hot

Crispy Tunworth, Apple & Cider Chutney
Truffle Arancini, Smoked Emulsion
Cocktail Chorizo Skewer
Wild Mushroom & Chive Tartlet
Choice of 6 items from the above list to be charged at £16.50 per person

Palate Cleanser Or Pre-Dessert

Sorbets can be added as an additional course for a supplement of £6.75 per person
We ask guests to select only one option for your entire party
Blood Orange Sorbet Green Apple Sorbet Lemon Sorbet Champagne Sorbet.

Platter Of Cheese

A Selection of Artisan British Cheese
Quince Jelly, Grapes and Crackers
£150.00 per table of 10
(As an extra course)

Coffee & Chef Selection Petit Fours
£5.50

