



BOWOOD

BANQUETING MENU 2009

All prices are per person and include VAT at 17.5%.

STARTERS

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| Wild Mushroom Broth, Garlic Sippets & Truffle Oil | £7.00 |
| Carpaccio of Beef, Parmesan Shavings, Rocket Leaves, Spring Onions & a Horseradish Crème Fraîche | £10.50 |
| Green Pea & Ham Soup, Soured Cream & Parsley Crisps | £6.50 |
| Warm Salad of Black Pudding, Chorizo & New Potatoes with Balsamic Red Onions | £8.50 |
| Capricorn Goats' Cheese Crostini with Toasted Pine Kernels & a Sweet Chilli Dressing | £7.50 |
| Trio of Salmon with an Avocado & Fresh Herb Salad | £9.50 |
| Cornish Crab & Leek Ravioli, Sautéed Samphire & Lobster Sauce | £9.75 |
| Salad of Asparagus, Quails' Eggs & Parma Ham with a Hollandaise Sauce | £9.25 |
| Chicken Liver & Foie Gras Parfait, Plum Chutney & Toasted Brioche | £8.50 |
| Crispy Parcel of Duck Confit, Wok Fried Vegetables & a Teriyaki Sauce | £8.25 |
| Pan Seared Red Mullet, Red Onion & Tomato Confit, Fresh Pesto & Balsamic Reduction | £9.50 |

MAIN COURSES

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| Roasted Loin of Venison, Savoy Cabbage, Baby Onions & Pancetta with a Port & Juniper Jus | £26.00 |
| Wild Mushroom, Broad Bean & Pea Risotto, Parmesan Crisps & Truffle Oil | £19.50 |
| Pan Seared Sea Bass, Wilted Spinach & Pak Choi, King Prawns & Roasted Squash with a Champagne Butter Sauce | £23.50 |
| Chargrilled Rump of Lamb, Roasted Vine Tomatoes, Garlic Potatoes & Fresh Pesto | £24.50 |
| Herb Crusted Fillet of Brill, Crushed New Potatoes with a Vermouth & Chive Cream | £24.50 |
| Roasted Corn Fed Chicken Breast, Bread Sauce, Game Chips, Pigs in a Blanket & Fresh Watercress | £20.50 |
| West Country Sirloin of Beef, Yorkshire Pudding, Rich Red Wine Gravy & a Béarnaise Sauce | £23.50 |
| Chargrilled Aubergine, Courgette, Beef Tomato & Haloumi Stack with Red Pesto & Crispy Leeks | £18.50 |
| Breast & Leg of Gressingham Duck, Roasted Root Vegetable Puree & a Blackberry & Caramelised Shallot Sauce | £25.50 |
| Honey Roasted Braised Belly Pork, Spinach & Potato Mash with a Rich Red Wine & Madeira Sauce | £21.50 |

DESSERTS

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| Lemon & Lime Crème Brûlée with Ginger Snaps & Fresh Raspberries | £7.00 |
| Warm Dark Chocolate Brownie, Strawberry Compote & Clotted Cream Ice Cream | £9.50 |
| Selection of English Cheeses, Grapes, Celery & Quince with Walnut Bread | £9.50 |
| Glazed Lemon Tart, Raspberry Sorbet & a Honey Crème Fraîche | £7.50 |
| Lattice Treacle Tart with Clotted Cream & a Vanilla Custard | £6.50 |
| Rich White & Dark Chocolate Cheesecake, Passion Fruit Coulis, Vanilla Ice Cream & Espresso Sauce | £8.25 |
| Banana Samosas with Coconut Ice Cream, Peanut Brittle & Toffee Sauce | £9.50 |
| Vanilla Panacotta, Lemon Sorbet with Fresh Raspberries & Blueberries | £8.25 |
| Fresh Figs Poached in Port with a Pistachio Mascarpone & a Cointreau Syrup | £9.50 |
| Individual Strawberry & Clotted Cream Pavlova with a Fruit Coulis | £7.50 |

Please select one starter, main course & dessert for your entire party

CANAPÈS (4 Canapés for £7.50, 6 Canapés for £9.00, 10 Canapés for £12.00)

Salmon, Rocket & Parmesan Puffs
Crispy Duck & Hoisin Rolls
Smoked Salmon & Caviar Blinis
Mini Tomato & Feta Bruschetta
Smoked Chicken & Avocado Rilette
King Prawn Fritters with Sweet Chilli
Honey Glazed Cumberland Sausages
Crayfish Tails with Saffron Aioli
Sunblush Tomato & Olive Toasts
Selection of Sushi
Smoked Haddock, Spinach & Gruyère Puffs
Guacamole & Spicy Salsa Toasts
Goats' Cheese & Red Onion Marmalade Crostini
Chicken Livers with a Balsamic Reduction
Mini Vegetable Spring Rolls
Salt Cod Brandade
Quails' Eggs with Celery Salt

COLD FINGER BUFFET (Prices are per portion, min 5 portions)

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| Chicken Liver & Wild Mushroom Parfait on Toasted Brioche | £3.50 |
| Black & Green Olives with Diced Feta | £3.50 |
| Spinach & Ricotta Roulade | £3.50 |
| Filo Cups with Guacamole & Roasted Peppers | £3.50 |
| Roasted Pepper & Goats Cheese Crostini | £3.50 |
| Choux Buns Filled with Creamed Horseradish & Rare Roast Beef | £4.00 |
| Pumpernickel with Smoked Salmon & Cream Cheese | £4.00 |
| Crudités with a Garlic & Herb Crème Fraîche & Hoummus | £4.00 |
| Buffalo Mozzarella, Vine Tomato & Basil Skewers | £4.00 |
| Smoked Salmon & Herb Crème Fraîche Bagels | £4.00 |
| Tail on Prawns with a Marie Rose Sauce | £4.00 |
| Quails' Eggs & Parma Ham Toasts | £4.50 |
| Diced Salmon Teriyaki with Toasted Sesame Seeds | £4.50 |
| Mini Scotch Eggs with English Mustard | £4.50 |
| Rilette of Duck Confit on Ciabatta Croûtes | £4.50 |
| Selection of Assorted Open Sandwiches | £5.00 |
| Garlic Crostinis with a Crab & Prawn Cocktail | £5.00 |
| Selection of Freshly Made Sandwiches | £5.00 |

HOT FINGER BUFFET (Prices are per portion, min 5 portions)

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| Vegetable Spring Rolls with Sweet Chilli | £3.50 |
| Scrambled Egg & Smoked Salmon Tartlets | £3.50 |
| Curried Vegetable Pasties | £3.50 |
| Tempura Sesame Chicken Balsamic Reduction | £3.50 |
| Salmon & Pesto En Croûte | £3.50 |
| Hot & Spicy Sausages with Caramelised Onion Chutney | £3.50 |
| Roasted Vegetable Topped Focaccia | £3.50 |
| Mini Beef & Onion Puffs | £4.00 |
| Indian Bhajis & Pakoras with a Curry Mayonnaise | £4.00 |
| Crispy Duck & Hoisin Spring Rolls | £4.50 |
| Warm Crab & Leek Tartlets | £4.50 |
| Prawn & Coriander Parcels with Sweet Chilli | £4.50 |
| Mini Crab Cakes with Garlic Mayonnaise | £4.50 |
| Mini Naan filled with Chicken Curry & Mango Chutney | £5.00 |
| Scallop & Bacon Brochettes | £5.00 |
| Mini Cheeseburgers with Tomato Relish | £5.00 |
| Seafood Kebabs & Homemade Tartar Sauce | £5.00 |
| Chargrilled Beef & Ginger Kebabs | £5.00 |