

WHATELY HALL HOTEL

Celebration and Party Canape and Banquet Menus

Canape

Four items £6.75 per person or Six items £9.00 per person

Please choose from the following selection:

Meat and Fish

Prawn with Avocado and Coriander Blinis
Mushroom and Pancetta Tart
Smooth Liver Parfait with Onion Marmalade
Smoked Salmon with Crème Fraiche Blinis
Mini Bacon and Beef Cheeseburgers
Mini Yorkies with Beef and Horseradish
Chicken and Mushroom Vol au Vents

Vegetarian

Peppered Goats Cheese en Croute
Roast Peppers and Mozzarella Bruschetta
Mushroom and Parsley Bruschetta
Courgette, Pesto and Basil en Croute

WHATLEY

HALL HOTEL

Banquet

£29.00 per person

Please choose one starter, one main and one dessert from the following selection:

Starter

- Carrot and Coriander Soup (V)
- Roasted Plum Tomato and Basil Soup (V)
- Fresh Pea and Mint Soup (V)
- Goat's Curd Bruschetta (V)
- Smooth Chicken Liver Parfait with Onion Marmalade and Toasted Brioche
- Ballotine of Corn-Fed Chicken with a Salad of Young Carrots and Hazelnut Dressing
- Rare Roasted English Beef with a Mini Niçoise Salad
- Pan-Fried Red Mullet with Tapenade, Roasted Ratatouille Vegetables, Lemon Verbena Dressing
- Carpaccio of Oriental Marinated Tuna with Wasabi Guacamole, Sugar-Snap and Cress Salad
(£1.50 supplement)

Main

- Roasted Salmon with Jus
- Pan-Fried Hake with Jus
- Somerset Pork Loin with Sage Stuffing, Baked Apple and Wholegrain Mustard Jus
- Rump of Lamb with a Mint Jus
- Five-Spice Roasted Duck with Sweet Potato Puree, Bok Choy, Asian Mushrooms
and a Chilli Plum Sauce
- Slow-Cooked Pork Belly with Crackling and Gravy
- Crispy Supreme of Chicken with Gravy
- Individual Beef Wellington with Madeira Wine and Shallot Sauce (£4.50 supplement)
- Banana Shallot Tarte Tatin with Roasted Vegetables and Tomato Jus (V)
- Wild Mushroom Risotto with Wilted Spinach and a Soft-Boiled Hen's Egg (V)
- Open Lasagna of Pumpkin with Field Mushrooms, Truffle Oil and Tomato Ragout (V)

Dessert

- Vanilla Crème Brulee with Raspberries and Shortbread Biscuit
- Hot Chocolate Fondant with Warm Cherries and Clotted Cream
- Tangy Lemon Tart with Berries and Vanilla Ice-Cream
- Thyme and Orange Pannacotta with Fresh Strawberries and Peanut Dentelle
- Baked American-Style Cheesecake with Macerated Fresh Berries and Mascarpone
- A Selection of English and European Cheeses with Homemade Chutney, Crackers and Celery