

ROYAL·EXCHANGE

Sample Menu – £50 per head

Sample Menu 1

Carpaccio of beef lemon oil, wild rocket & sweet peppers

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Corn fed chicken supreme, cumin roasted squash & salsa verdi

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Lemon and lime mousse & blueberry compote

Coffee & petit four

Sample Menu 2

Gravadlax & smoked salmon terrine, potato & beetroot salad

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Honey glazed confit duck leg, braised savoy cabbage, roast potatoes & lemon thyme

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Bitter chocolate tart served with Cornish clotted cream

Coffee & petit four

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Sample Menu 3

Butternut squash and gorgonzola ravioli with toasted pumpkin seeds and crisp sage

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Braised shoulder of lamb with onion puree, douchinouse, potatoes, carrots and mint

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Champagne rhubarb trifle

Coffee & petit four

Sample Menu 4

Innes goats cheese and semi dried tomato tart, Secretts farm leaves

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Pan fried halibut, samphire, shallot puree, cabernet sauvignon beurre blanc, crispy leeks

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Warm chocolate fondant with vanilla ice cream

Coffee & petit four

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Sample Menu – £65 per head

Sample Menu 1

Chicken liver & foie gras terrine, port jelly & baby brioche

Braised beef bourguignon, pancetta, roast baby onions & mushrooms

Compote of seasonal fruits

Coffee & petit four

Sample Menu 2

Sea trout rilette, sweet pickled cucumber & crostini

Roast cod, crushed potatoes, chorizo & gremolata

Apple strudel with cinnamon ice cream

Coffee & petit four

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Sample Menu – £75 per head

Sample Menu 1

Foie gras & ham hock terrine, caramelized shallots, dressed baby leaves

Roast Sea bass fillet, shaved fennel, tomato & herb oil

Supreme of Guinea fowl, wild mushroom jus, roast celeriac & fondant potato

Dark chocolate cherry & vodka mousse

Coffee & petit four

Sample Menu 2

Seared red mullet, ratatouille & basil dressing

Roasted squash soup, sage chantilly & toasted pumpkin seeds

Medallions of suckling pig calvados apple puree & seasonal vegetables

Caramelised passion fruit tart, mascarpone ice cream

Coffee & petit four