



DE VERE

BEAUMONT ESTATE



## Banqueting menu







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### Amuse bouche

Salt baked beetroot, harissa yoghurt and pomegranate  
Slow roasted tomato, halloumi, smoked aubergine puree  
Grilled courgette, goat's cheese and Romano pepper  
Smoked salmon, basil and mascarpone roulade

### Starters

#### Soups

Pea and mint soup, crème fraîche and pea shoots  
Leek and potato soup with chive oil  
Roasted plum tomato and red pepper soup with basil oil  
Butternut squash soup with spiced pumpkin seeds

#### Soufflé Starters

Twice baked cheddar cheese soufflé, topped with caramelised red onion and chive cream(V)  
Twice baked soufflé, topped with blue cheese and walnuts  
Twice baked soufflé, topped with smoked salmon, cream cheese and chives

#### Plated starters

Plum tomato and mozzarella, lambs lettuce, rocket and balsamic (V)  
Braised ham and pea terrine, caramelised onion puree, crisp bread  
Whipped goats cheese, textures of beetroot, toasted maple granola (V)  
Beetroot, harissa yoghurt, spiced roasted chick pea and pomegranate salad, pitta bread crisps (V)  
Braised ham croquettes, pea purée, heritage tomato and sweet pea salsa  
Prawn and avocado cocktail topped with cream cheese,  
beetroot and spelt bread crisp and chive oil  
- £5.00 per person supplement



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### Main course

#### Meat

Grilled chicken, garlic and potato terrine, carrot puree, broccoli, beans and red wine jus  
Harissa spiced chicken, crushed sweet potato, roasted peppers and courgette, French beans

Slow cooked beef brisket, roasted garlic mashed potato, carrot and swede hash,  
tender stem broccoli, red wine sauce

Roasted rack of lamb, dauphinoise potato, roasted shallot puree, peperonata, Bordelaise sauce

Seared beef fillet, fondant potato, sautéed wild mushrooms and asparagus, vine cherry tomatoes

#### Fish

Roasted salmon, saffron creamed potato, tender stem broccoli,  
green beans with shallots and garlic

Fillet of sea bass, wilted greens, crushed new potatoes, chive butter sauce

Seared fillet of sea bream, spinach, tomato and caper gnocchi

#### Vegetarian/Vegan

Pumpkin risotto, pumpkin crisps, beetroot crisps (Ve)

(Other vegan risotto options available on request)

Spiced butternut squash and lentil wellington (Ve)

Beetroot and red onion tarte tatin (Ve)

### Desserts

Salted caramel cheesecake, toffee sauce and honeycomb (V)

Passion fruit tart, mango coulis and toasted coconut shavings (V)

Key lime pie, fresh raspberries (V)

Raspberry and vanilla cheesecake dome, crème Anglaise (V)

Chocolate caramel tart, chocolate earth and vanilla ice cream (V)

Cherry and red velvet slice, cherry puree (V)

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Coffee and chocolate mints

An alternative to be served with coffee;

Macaroons

Chocolate Truffles

Petit Fours



