

The Grand Hotel Banqueting Menu 2010

Soups -

£4.95

Roasted Tomato with Pancetta and Basil
Roquette and Potato with Sour Cream
Broccoli and Cashel Blue
Cream of Mushroom
Parsnip and Apple
Cream of Leek, Potato and Chive
French Onion with Cheese Croute
Carrot and Orange

£5.95

Wild Mushroom and Cognac
Jerusalem Artichoke and Truffle
Roasted Red Pepper and Pesto
Gazpacho
Ham Hock and Vegetable
Cream of Watercress with Caviar
Corn Fed Chicken and Vegetable Broth
Lobster Bisque with Cognac

Starters -

£6.95

Chicken and duck Parfait with Crisp Toast and
Apricot Relish
Salad of Plum Tomato, Buffalo Mozzarella, and
Prosciutto
Salmon and Dill Terrine with Chive Crème
Fraiche
Goats Cheese and Caramelised Shallot Tart
on Plum Tomato with Oriental Cresses
Baby Melon with Champagne Sorbet and
Fresh Raspberries
Smoked Chicken, Orange and Lime Salad
with Light Balsamic Dressing
Crayfish and Melon Cocktail with Marie Rose
Sauce
Roasted vegetable and Pesto Spring Roll, on
endive and walnut salad

£7.95

Duck Confit Spring Roll, with Black Rice
Vinegar Dip and Radish Salad
Home Cured Salmon Gravavlax with Apple
and Radish Salad and Sweet Dill Dressing
Risotto of Wild Mushrooms with Truffle and Soft
Poached Egg
Hot Duck Foie Gras with Caramelised Pears
and Lambs Lettuce
English Asparagus with Goats Cheese Gratin
and Sun-Blush Tomatoes
Cold Poached Salmon Fillet, on cucumber
and Ginger salad with Dill Dressing

£8.95

A Warm Salad of Diver Scallops on Black
Pudding, with Crisp Croutons, Mixed Leaves
and Lemon Hollandaise
Tian of Dorset Crab, Avocado and Smoked
Salmon finished with Lime Crème Fraiche
Platter of Antipasti, Bresaola, Prosciutto,
Buffalo Mozzarella, Roasted Artichokes, and
Peppers, Tomato Salad
Pressed Ham Hock Terrine with Apple Relish
Crab and Asparagus Tartlet with Pink
Grapefruit Salad (May-September)

The Grand Hotel Banqueting Menu 2010 (Continued)

Fish Dish Main Courses

£15.95

Roasted Fillet of Bass on Celeriac Puree, with Ratatouille Dressing

Pan Seared Fillet of Salmon, with Baby New Potatoes, Seasonal Vegetables and Citrus Butter

Herb Crusted Fillet of Local Pollock on Herb Creamed Potato, Glazed Carrots and Dill Cream

Roasted Cod Fillet with Fricassee of Exe Mussels

£18.95

Fricassee of Monkfish with Braised Fennel, saffron potatoes and Chive Cream

Fillet of Lemon Sole on Baby Spinach, with Anna Potatoes and Tomato Salsa

Fillet of John Dory on Lobster Mash with Baby Vegetables and Caviar Cream

Meat and Poultry Main Courses

£12.95

Butter Roasted Supreme of Chicken with Fondant Potato, Spring Greens and Tarragon Jus

Braised Shank of English Lamb on Creamed Potato, finished with Roasted Root Vegetables

Slow Cooked Belly of Pork with Apple and Celeriac Puree, finished with Calvados Jus

Supreme of Corn Fed Chicken, Smoked Bacon Mash, Creamed Spinach, and Finished with a

Red Wine Sauce

£16.95

3 Bone Rack of English Lamb with Dauphinoise Potato and a Redcurrant and Rosemary Jus

Roast Rib of Devon beef with Yorkshire pudding and Fresh Horseradish Cream

Breast of Barbary Duck on Rosti Potato with Wilted Leeks, Green Beans and Griottine Cherry Jus

£21.95

Fillet of Scotch Beef with Braised Button Onions, Bacon and Wild Mushrooms, and Oxtail Jus

Medallions of Scottish Venison, on Rosti Potato, with Roasted Root Vegetables and Cumberland Sauce

Cannon of English Lamb on Rosemary Boulangere, Shallot Puree, Roasted Tomato Jus

Cutlet of Milk Fed English Veal with Creamed Root Vegetables, and Truffle Jus

Vegetarian Main Courses

£11.95

Goat's Cheese, Black Olive and Mediterranean Vegetable Tart With Slow Roasted Plum Tomatoes and Basil Coulis

Wild Mushroom, Leek and Pea Risotto with Parmesan Crisps and Basil Coulis

Mozzarella, Basil and Sun-dried Tomato Ravioli with Char-grilled Artichokes and Tomato Provençale Sauce

Tandoori Vegetables, Chick Pea Curry, Onion Samosa,

Roast Onion Tart, Chunky Minestrone Sauce, Roast Vine Tomatoes

The Grand Hotel Banqueting Menu 2010 (Continued)

Desserts

£4.95

Warm Treacle and Orange Tart with Vanilla
Bean Ice Cream

English Strawberries and Clotted Cream
(Seasonal May, June, July, August)

Traditional Crème Brulee with Orange
Shortbread

Apple Crumble Tart with Crème Anglaise or
Clotted Cream

White Chocolate Cheesecake with Raspberry
Sorbet

Warm Plum and Frangipane Tart with Clotted
Cream Ice Cream

Traditional Sherry Trifle with Fresh Raspberries

British Cheese Board (3) with Wafers, Biscuits
and Fruit Chutney

Cassis Delice with Blackcurrant Ice Cream

Bread and Butter Pudding with Creme
Anglaise

£5.95

Summer Pudding with Orange and
Marscapone Cream

Bitter Chocolate Tart with Honeycomb Ice
Cream

Rhubarb Brulee with Rhubarb Ice Cream
(Seasonal Feb-May)

Rich Lemon tart with Cassis Sorbet

Dark Chocolate Fondant with White
Chocolate Ice Cream

Passion fruit Mousse with passion Fruit Jelly,
and Sesame Orange Tuiles

Blueberry Cheesecake, with Blueberry Sorbet

£7.95

Assiette of any 4 of the above desserts

British Cheese Board (5) with Wafers, Biscuits
and Fruit Chutney

Coffee and Tea

With Shortbread £1.95

With Petit Fours £2.95

**Please select one starter, one main with a
vegetarian option, and one dessert for your
entire party**