

The Grand Hotel Canapé Selection

£1.50 per item

Fish

Tiger Prawn Wrapped in Crispy Potato with Chilli Dip

Tempura of Tiger Prawn with Lime

Tian of Tomato and Crab with Crème Fraiche

Mini Lobster Burger with Sweet Chilli

Seafood Bouillabaisse with Aioli

Quails Egg and Crab Scotch Egg

Sushi Nori (Various)

Langoustine and Dill Brochette

Salmon and Herb Croquettes

Tuna and Avocado Tortilla

Brioche Crusted Monkfish with Sweet Chilli Dip

Seared Tuna with Mango and Coriander Salsa

Lemon Sole and Chips

Roulade of Smoked Salmon, Cream Cheese and Dill finished with Sevruga Caviar

Ceviche of Diver Scallop with Spring Onion and Ginger

Meat & Poultry

Seared Duck Foie Gras with mango Compote

Beef Brochette with Roasted Pepper

Chicken Caesar Salad

English Breakfast En Croute

Miniature Jacket Potatoes with Foie Gras and Truffle

Asparagus and Pancetta Roll

Wild Mushroom Risotto with Parmesan Reggiana

Rosti Potato with Beef Carpaccio and Fig

Lamb Cutlet Wellington

Foie Gras Mousse with Apple Chutney

Oriental Spring Roll of Duck and Sesame

Vegetarian

Marinated Provencal Vegetable Kebabs

Baby Plum Tomato with Brie Mousse

Mini Herb Scones with Blue Cheese and Pear

Brushcetta of Goats Cheese and Roasted Pepper

Goats Cheese Mousse in Crisp Parmesan Tuile

Quails egg on Potato Blinis with Garden Herbs

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**

The Grand Hotel Hot and Cold Forked Buffet Menu 2010

£18.95 per person for two courses

All Hot and Cold Buffets will be served with
Bread Rolls and any required
vegetable dishes

Cold Buffet Items (Select 2 Items)

Roast Gammon Ham

Sirloin of Scotch Beef

Norfolk Turkey Breast

European Charcuterie Selection

Stilton & Pate Ploughman's with Cottage
Rolls

Poached Salmon with Dill and Lime
Mayonnaise

Crab and Prawn Platter (£5 SUPP)

A Variety of Quiches and Flans

Foie Gras Terrine with Brioche

Coronation Chicken with Mango

Free Range Egg Mayonnaise

Home Cured Gravavlax with Dill and Honey
Dressing

Hot Dishes Select (Select 2 Items)

Chicken A La King served with Rice

Thai Fishcakes with Sweet Chilli

Sirloin of Beef Stroganoff

Thai Green Prawn Curry and Scented Rice

Roasted Fillet of Salmon with Dill Hollandaise

Seared Tuna Nicoise

Beef & Guinness Casserole with Herb
Dumplings

Braised Beef and Mushroom Pie

Traditional Irish Stew

Moussakka

Lasagne

Hot Dishes Continued

Chilli con Carne

Italian Meatballs with Tomato and Herb
Concasse

Chicken with Paris Mushrooms in a
Tarragon Sauce

Pan-fried Supreme of Chicken with a
Claret and Baby Onion Jus-lie

Beef Stroganoff with Grain Mustard

Lamb, Apple and Thyme Pie

Old English Sausages with Onion Gravy
Sweet & Sour Chicken

Lamb Hotpot

Pan-fried Venison Sausages with Red
Onion, Mustard & Redcurrant Sauce

Cottage Pie

Shepherds Pie

Thai Green Chicken Curry

Pork, Apple & Cider Pie

Baked Salmon Fillet with a soft Herb Crust
with a Saffron Sauce

Roast Cod with a Deep Red Wine Sauce
Fisherman's Bake

Fricassee of Chicken with Grain Mustard

Vegetarian Options (select 1)

Vegetable Lasagne

Vegetable Moussakka

3 Bean Casserole with Tomato,
Garlic & Thyme

Green Vegetable Curry

The Hotel can cater for all dietary Requirements

The Hotel can not guarantee that food served does not contain allergenic products

The Grand Hotel Hot and Cold Forked Buffet Menu 2010 (Continued)

Salads (select 3 items)

Coleslaw

Waldorf

Plum Tomato and Mozzarella

Roquette, Parmesan and Sun-Blushed
Tomato

Nicoise Salad

German Potato

Celeriac Remoulade

Caramelised Onion and Potato Salad with
Bacon Lardons

Hot New Potatoes with Melted Mint Butter
Sautéed Potatoes

Tomato Salad with Red Onions, Chive and
Balsamic Vinegar

Crunchy Coleslaw with raisins with a Tangy
Horseradish Dressing

Mixed Leaf Salad with Sweet Pear, Walnuts
and Lime Vinaigrette

Couscous and Grilled Mediterranean
Vegetables

Provençal Pasta Salad with Sun Dried
Tomatoes and Basil Pesto

English Garden Salad

Caesar Salad

Beetroot, Sweet Potato and Feta Salad

Greek Salad with Cucumber and Feta
Cheese

Tuna and White Bean Salad

Carrot and Sultana

Pear and Roquefort Salad with Wild
Roquette

Mixed Pulse and Roasted Vegetable Salad

Desserts (Select 1 item)

Strawberries and Cream

Mango Cheesecake

A Selection of English Cheeses with Wafers,
Grapes and Chutney

Rich Lemon Tart

Decadent Chocolate Tart

Exotic Fruit Meringue

Apple Crumble Tart

Fresh Fruit Platter or Salad

Traditional Sherry Trifle

Orange and Cointreau Trifle

Summer Pudding with Clotted Cream

Homemade Scones with Clotted Cream
and Strawberry Jam

Trio of Chocolate Cheesecake

Fresh Fruit Tartlettes with Crème Patisserie

Seasonal Fruit Crumble with Cream and
Crème Anglaise

Mango and Raspberry Mousse with
Shortbread

Tea & Coffee

The Grand Hotel Finger Buffet Menu

Selection of Sandwiches £6.50 per person

(1 & ½ rounds per person)

Scottish Smoked Salmon Cream Cheese and
Cucumber

Home Cooked Roast Sirloin of Beef with
Horseradish and Wild Roquette

Roast Gammon Ham with Tomato and Grain
Mustard Mayonnaise

Coronation Chicken with Crisp Iceberg Lettuce

Davidstow Cheddar and Fruit Chutney

Egg Mayonnaise with Spring Onion

Mozzarella and Sun Blushed Tomato

Smoked Duck and Apple Chutney

North Atlantic Prawn with Dill Marie Rose

Finger Buffet Menu

£10.50 per person

Filled Bridge Rolls with various fillings

(select 5 fillings from above)

Mozzarella and Sun Blushed Tomato Brushcetta

Bacon and Gruyere Potato Skins with Sour
Cream Dip

Mini Cheeseburgers with Tomato Relish

Thai Fishcakes with Sweet Chilli

Fresh Fruit Tartlets

Tea and coffee

£11.50 per person

A Selection of open and closed Sandwiches

(select 5 fillings from above)

Spiced Chicken Wings with Sour Cream

Brie and Caramelized Onion Tartlets

Garlic and Ginger Prawns with Sweet Chilli dip

Salmon Goujons with homemade Tartar Sauce

Petit Pastry Crolines

Chocolate Truffle Tart with Cream

Tea and coffee

£14.00 per person

Selection of open and closed Sandwiches

(select 5 fillings from above)

Chunky Chips with assorted Dips

Bacon, Tomato and Cheese Tarts

Cherry Tomato, Olive, Feta Skewers

Tempura of Tiger Prawns, with Lemon and
Dill Mayonnaise

Sweet Chilli Chicken Kebabs

Petit Pastry Crolines

Raspberry and Chocolate Pavlovas

Fresh Fruit Platter

Tea and coffee

£16.00 per person

Selection of Luxury Filled open and closed
Sandwiches

Mini Caesar Salads with Char-grilled Chicken

Brushcetta with Hot Rib of Beef and
Horseradish Cream

Dorset Crab Cakes with Lime Mayonnaise

Roast Vegetable and Capricorn Goats
Cheese Tarts

Mini Dill Scone with Salmon Gravavlax and
Cream Cheese

Homemade Buttermilk Scones with Clotted
Cream and Strawberry Jam

Exotic Fresh Fruit Platter

Tea and Coffee

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