

Plated menus for events

Drawing inspiration from contemporary British ingredients, John Robinson our Events Head Chef has divided the following dishes with this style in mind and some wonderful Asian influences, which truly represent the hotel and our owners.

When making your selection, please select one choice from each course, with a vegetarian alternative for the starter and main course

Starters

Lancaster London classic smoked salmon with caper and shallot oil, Melba toast
Baked mackerel, pickled melon and marinated vegetables, red miso emulsion
Smoked and roast chicken terrine with hazelnut, apricot citrus caramel, parsley oil
West Country braised beef with mature Cheddar, pickled vegetable, horseradish salad
Chickpea puree, heritage tomato salad, radish and cucumber, balsamic drops
Creamed goats' cheese nougat with pistachio and tomato, golden beetroot dressing

Main course

Seared fillet of beef, braised beef and horseradish mash, heritage carrots,
baby courgette, rich marrowbone butter sauce

Grilled chicken supreme, garden peas and smoked bacon with button onions,
butter braised potatoes, pan jus

Fried tofu, soy and sesame sauce served with chilli and jasmine rice
with tender stem broccoli and shiitake mushrooms

Confit roast duck leg, cauliflower mash with caramelised onion and buttered root
vegetables,
cherry brandy sauce

Smoked aubergine parcel, seasonal vegetables,
sauté potato and a roasted pepper sauce

Salmon teriyaki, seasoned sesame vegetables, sticky rice, king oyster mushrooms,
chilli and spring onion, miso sauce

Mature Cheddar and red onion crouton, roasted root vegetables with slow cooked shallot,
balsamic and herb dressing

Roast guinea fowl with sage and onion dumplings,
heritage carrots, parsley cream sauce

Wild mushroom, wilted spinach, smoked applewood cheese money bag,
white wine cream sauce

Onion tart, finished with melted Somerset brie,
caper berry and herb sauce

Grilled vegetable and wild mushroom fillet, heritage carrots, buttered spinach,
horseradish gratin potato, mushroom cream

Dessert

Raspberry cheesecake, white chocolate ice cream

Lemon tart, clotted cream and berry coulis

Black forest mousse, chocolate soil, cherry sorbet

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Mini chocolate trio: hazelnut fondant, milk chocolate and honey opera, chocolate
mousse tart

Freshly brewed coffee, tea and chocolates

Alternative options

In addition to the selection available above, we are pleased to offer a further range of dishes which are available at a supplement per course chosen at £4.00 per person for the starters, intermediate and dessert options and main course dishes priced at £8.00 per person.

Starters

Lancaster London smoked salmon ballotine with pickled beetroot,
wasabi yoghurt and rosemary sea salad

Seared tuna sashimi, pomegranate seed, marinated fennel,
sapphire salad with mirin emulsion

Salmon tartare with dill and lilliput capers, lemon jelly, caviar cream crisp bread

Poached Brixham Dover sole fillet, smoked salmon mousse, steamed leeks,
Champagne cream sauce

Chimmi churri marinated sea bass with shaved fennel, walnut, lemon vinaigrette

Tian of duck leg, cucumber, spring onion, candied walnut, mango coulis

Ham hock terrine, confit of black cherries,
quince jelly, toasted rye bread

Goats'cheese and basil twice baked soufflé with roasted red pepper sauce

Intermediate

Xo consommé, beech mushroom with mushroom tortellini

Lobster consommé with pearl vegetables and scallops and sole mousse

Cauliflower veloute finished with confit garlic cream

Scallop bon femme cappuccino

Lime sorbet, limoncello jelly

Green apple sorbet, apple crisp

Hot smoked salmon risotto, edamame beans, sweet pea puree,
Lord of the hundreds cheese, herb oil and pea shoots

Roasted sea bass, parsley butter creamed potato with a fish cream sauce

Main course

Roast fillet of beef, braised potatoes, beech mushrooms,
confit garlic spinach and asparagus, red wine Jus

Roasted West Country beef fillet, with pickled red onion,
spinach and noisette potatoes, burgundy truffle jus

Roast rump of lamb, pea and mint mash, heritage carrot, courgette, lamb jus

Grilled noisette of lamb, crushed new potatoes with braised lamb shoulder,
roasted heirloom beetroot, rosemary and garlic jus

Red wine and herb marinated corn fed chicken supreme,
mushroom and Lyonnaise potatoes, herb jus

Pan fried Gressingham duck breast, duck leg bon bon, roasted beetroot and berry jus

Steamed sea bass fillet, garlic choy and bean sprouts, steamed jasmine rice,
spring onion and ginger dressing

Roasted cod, new potatoes with shallots and roasted garlic, spinach, red wine fish jus

Baked salmon fillet, pancetta mash potato with garden peas and onions, fish cream
sauce

Dessert

Layered passionfruit and coconut mousse, lime meringue

Bitter chocolate cake, dulcely cremeaux, cocoa nib brittle

Blackberry mousse, pistachio sponge, pistachio ice cream

Raspberry mousse tart, white chocolate sorbet

Honey pannacotta, strawberry coulis and black pepper tuille

Gianduja parfait, chocolate sauce

Apple and almond crumble tart, vanilla ice cream

Bitter chocolate fondant, raspberry coulis, candied pistachios and pistachio ice cream

Lime meringue tart, lemon curd, pink grapefruit sorbet

White chocolate bavarois, fresh fruit compote