



West Lodge Park  
YOUR LONDON RETREAT

## Banqueting Menus

£42.00 per person (or included in package)

All guests to have the same starter, main and dessert.

You are welcome to mix and match across menus A-F.

Inclusive of a selection of flavoured rolls with unsalted butter,

Café du Monde coffee or loose-leaf teas and infusions with homemade petit fours

### Menu A

\*Butternut squash soup **V**

*Parmesan and pesto crouton\**

Chicken supreme, wild mushroom and tarragon mousse **GF**

*Chateau potatoes, Chantenay carrots, spinach, red wine jus*

Blackcurrant cheesecake

*Cassis Anglaise, honey tuile*

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### Menu B

Dingley dell ham hock rillettes **GF**

*Dijonnaise dressing, pickled radish and carrot, peashoots*

Roasted cod fillet **GF**

*Dill crushed new potatoes, carrot and courgette ribbons, dill cream sauce*

Baked lemon tart **V**

*Crème Chantilly, raspberry coulis*

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### Menu C

Soused mackerel fillet **GF**

*Beetroot puree, baby carrots, radish, chive oil*

Slow cooked Jacobs ladder (rib of beef) **GF**

*Dauphinoise potato, spinach, carrot batons, red wine jus*

Mango parfait, coconut panna cotta

*Passionfruit glaze*

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### Menu D

Scottish smoked salmon and cream cheese roulade **GF**

*Lemon gel, lump fish caviar, dill yoghurt*

Breast of chicken **GF**

*Garlic fondant potato, roasted pumpkin, spinach, thyme jus*

Caramel cream tart **V**

*Crushed caramel brittle, salted caramel ice cream*

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## Menu E

Hertfordshire game terrine **GF**

*Red onion marmalade, rocket and radish salad, house dressing*

Shetland salmon supreme **GF**

*Dauphinoise potato, spinach, Chantenay carrots, red pepper coulis*

Banoffee mousse chocolate cup **V GF**

*Coffee Anglaise*

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## Menu F

Colston Bassett Stilton fonduta **V GF**

*Roasted pear, caramelised walnuts, rocket, chilli oil*

Pan seared seabass **GF**

*Dauphinoise potato, Parisienne vegetables, white wine sauce*

Charentais, honeydew and water melon **V GF**

*Grand Marnier and orange syrup, Mascarpone cream*

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### \*Alternative Soups

Tomato and basil soup, Parmesan crouton **V**

Celeriac and parsnip soup, parsnip crisps, herb oil **V GF**

Pea and mint soup, mint cream **V GF**

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### Supplemented Dishes - Starters

Corn-fed chicken and porcini mushroom terrine **GF**

*Sweet potato salad*

£2.00 supplement per person

King prawn cocktail **GF**

*Light Marie Rose sauce, celery and shallot*

£2.00 supplement per person

Brixham crab mayonnaise

*Toasted ciabatta, celeriac remoulade*

£3.00 supplement per person

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### Supplemented Dishes - Main Course

Sacombe Hill Farm beef fillet **GF**

*Garlic fondant potato, roasted pumpkin, spinach, thyme jus*

£8.00 supplement per person

Rack of West Country lamb **GF**

*Dauphinoise potato, spinach, carrot batons, red wine jus*

£8.00 supplement per person

Halibut supreme **GF**

*Dill crushed new potatoes, carrot and courgette ribbons, dill cream sauce*

£4.00 supplement per person

Corn-fed chicken breast **GF**

*Chateau potatoes, Chantenay carrots, spinach, red wine jus*

£2.00 supplement per person

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## Desserts

Dessert trio:

Mini pecan pie, pistachio panna cotta, strawberry cheesecake  
£5.00 supplement per person

Valrhona chocolate fondant **V**

*Wasabi ice cream, glass tuile*

£3.00 supplement per person (*maximum 30 guests*)

Raspberry mousse, vanilla panna cotta centre

*Macadamia praline, lavender Anglaise*

£3.00 supplement per person

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## Vegetarian

### Starters

Lincolnshire mushroom panna cotta **V GF**

*Pickled mushrooms, herb oil*

Roasted heritage beetroot **VE**

*Hummus, dukkha, chilli oil*

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### Main Courses

Lincolnshire wild mushroom and spinach pithivier **V**

*Tarragon cream*

Butternut squash and du Puy lentil curry **V GF**

*Basmati rice, poppadoms, mango chutney*

Cauliflower, sage and chestnut cake **V**

*Stilton sauce*

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Vegetarian dishes substituted at the same price.

Where applicable to be served with the same garnish as the meat main course

Vegan dishes available on request.