



West Lodge Park  
YOUR LONDON RETREAT

## BANQUETING MENU

### Small Bites & Canapés

#### SMALL BITES

Nuts and Crisps

Homemade Pork Crackling, Apple Sauce

Halloumi Fritters, Red Onion Marmalade

Hummus & Pitta

Marinated Olives

Piquillo Peppers & Feta

£3.75 per item or 4 for £13.00

#### CANAPÉS

Smoked Salmon & Cream Cheese Roulade

Smoked Salmon Mousse  
keta, chives

Smoked Salmon Blinis  
crème fraiche & salmon roe

Chicken Liver Pate  
red onion marmalade

Peppered Beef Steak  
French beans

Goats' Cheese Crostini  
tomato & olive paté

Wild Mushroom & Truffle Tart

Tomato & Mozzarella Crostini

Red Pepper & Cream Cheese on Toast

Mini Poppadoms  
madras dip

Soft Boiled Quail's Egg  
mushroom duxelle, hollandaise

£2.75 per item or

4 for £8.75 - 5 for £10.25 – 6 for £11.75

## Banqueting Menus

Please select one of the following menus for your event.

The suggested menus offer a balanced choice of dishes, which can be interchanged if you prefer

### INCLUDES

A selection of flavoured rolls & unsalted butter

Served with the main course a choice of:

Delmonico potatoes with cheddar cheese crumb or buttered new potatoes

Café du Monde coffee or loose-leaf teas and infusions

Homemade petits fours

### MENU A

Traditionally Oak Smoked Scottish Smoked Salmon  
crème fraiche, pickled cucumber,  
watercress & soda bread

Roast Corn Fed Chicken Supreme  
sautéed wild mushrooms, garlic confit,  
Riesling & tarragon sauce

Baked Lemon Tart  
crème fraiche

### MENU C

Roast Cauliflower Soup  
sherry-soaked golden sultanas,  
brown butter & crisp capers

Twice Cooked Feather Blade of Beef  
slow roasted shallots, glazed carrots,  
thyme, sauce Bordelaise

Red Fruit Pavlova  
passion fruit curd & Chantilly cream

### MENU B

Roast Chicken Terrine  
Caesar dressing,  
balsamic onions

Fillet of Gilt Head Sea Bream  
roast peppers, confit tomatoes,  
lemon & basil

Caramel Cream Tart  
crushed caramel brittle

### MENU D

Whipped Roquefort  
leek salad, toasted walnuts,  
port reduction

Slow-Cooked Shoulder of Blixes Farm Lamb  
herb crust, crisp lamb breast,  
rosemary-infused jus

Banoffee Mousse  
chocolate cup, coffee sauce

### MENU E

Spice Roast Heritage Carrots  
hummus, dates, orange, coriander & dukkha

Wild Mushroom, Celeriac & Spinach Pithivier  
pickled mushrooms, tarragon sauce

Pears Cooked in Mulled Wine Syrup  
blackcurrants, roast pistachios & vanilla ice cream

£54.00 per person or included in your package price

## Indulgent Supplements and Extra Courses

### INDULGENT SUPPLEMENTS

#### MENU B

Fillet of Salmon  
£5.00 pp

Fillet of Halibut  
£10.00 pp

#### MENU C

7oz Surrey Farm Fillet of Beef  
£12.00 pp

#### MENU D

3 Bone West Country Lamb Rack  
£12.00 pp

### EXTRA COURSES

Twice Baked Comte & Gruyère Soufflé  
Cheese sauce  
£9.00 pp

Champagne or  
Lemon & Thyme Sorbet  
£4.50 pp

Cheese Platter  
Served with olive bread, quince jam & grapes

Baron Bigod  
The UK's only traditional raw milk Brie-de-Meaux style cheese.  
Mrs. Kirkham's Lancashire  
The most famous of Lancashire cheese with a beautiful buttery taste.  
Beauvale  
Smooth & creamy textured blue, made by Cropwell Bishop Stilton.

£65.00 per table of 8

### FRESH FRUIT PLATTER

To include (subject to seasonal availability)

Mango  
Pawpaw

Pineapple  
Kiwi fruit

Strawberries  
Cantaloupe melon

Honeydew melon  
Watermelon

£45.00 – suitable for 8-10 persons

## CHILDREN'S MENU

### STARTERS

Melon  
Soft berries with fruit coulis

Tomato soup  
Croutons and double cream

Garlic bread  
With melted cheese

### MAINS

Grilled Beales cheeseburger  
Chips and salad

Spaghetti bolognaise  
Grated Parmesan

Grilled chicken breast  
Chips and peas

Fish goujons  
Chips and peas

Spaghetti Napolitana  
Grated Parmesan

### DESSERTS

Fresh Fruit Salad  
Gold Medal vanilla ice cream

Chocolate Mousse  
Strawberries and double cream

Ice Cream (3 scoops) with chocolate sauce  
Gold Medal vanilla  
Exclusive strawberry  
Belgian chocolate chip

£19.75 per child

Available for children up to 12 years of age  
Served with a basket of flavoured rolls and unsalted butter

