



Rothamsted Conference Centre

BANQUETING MENU

Please note, we request that all final numbers & menu choices, including dietaries, are submitted a minimum of 10 working days before the day of your event. If we are not provided with this information, then the menu selection will be chef's choice.

Canapés

Choice of 4 **£7.95pp** | Choice of 6 **£9.95pp**

Cold Selection

Classic smoked salmon
Heritage tomato bruschetta 🌱
Retro prawn & marie rose
Tomato & red pepper houmous
Smooth chicken liver pate
Beetroot & cream cheese tartlets

Hot Selection

Pesto Aranchini
Goats cheese & onion marmalade
Chicken satay lollipops
Mini quiches
Savoury mushroom tartlets
Falafel & minted yoghurt

Menu One **£29.95pp**

Starters

Creamy leek & potato soup crispy leeks 🌱🌱🌱

Potted mousseline of chicken & pork livers,
onion marmalade & toasted crostini

Hot smoked mackerel, new potato & horseradish salad, pickled cucumber

Mains

Braised pork loin steak, caramelised apples, crisp sage & cider emulsion 🌱🌱

Pan fried cod loin, capers, mint & roast courgettes 🌱

Butternut squash & goats cheese risotto with herb oil 🌱

Served with rissole potatoes & a panache of vegetables

Desserts

Raspberry trifle with Elderflower & Prosecco jelly 🌱🌱

Apple & sultana crumble baked with a granola & hazelnut crumb

British cheeses & chutney



Gluten Free



Dairy Free



Vegan



Menu Two £34.95pp

Starters

Roasted tomato & basil soup topped with a dollop of clotted cream
(☞☎ option available)

Allotment salad, goats cheese mousse & roasted garlic croutes

Ham hock terrine, baked apple puree, blackcurrant jam ☞

Mains

Pan fried chicken breast, fricassee of wild mushrooms,
roast garlic & pancetta with bread sauce

Sea bass, wilted leeks, confit tomato petals lemongrass & lime emulsion ☞☎

Pumpkin & sage tortellini, rocket & parmesan crisps

Served with rissole potatoes & a panache of vegetables

Desserts

Chocolate delice, pear compote & apricot coulis ☞

Berry Cheesecake & vanilla cream with blueberry syrup

British cheeses & chutney

Menu Three £44.95pp

Starters

Carrot & coriander soup, paprika cream ☞☎

Smoked salmon mousse, crayfish, lemon mayonnaise

Chicken & duck press with garden salad ☞

Heritage tomato salad, mozzarella, basil & black olive oil ☞☎☎

Mains

Barrel rolled fillet of beef, roasted root vegetables, beef bon bons,
shallot & horseradish puree

Steamed fillet of salmon, asparagus, sea vegetables, white wine butter ☞

Red Leicester & caramelised onion soufflé

Served with rissole potatoes & a panache of vegetables

Desserts

Lemon drizzle cake, lemon curd, sorbet & syrup

Hot chocolate fondant, vanilla ice cream

British cheeses & chutney

☞ Gluten Free ☎ Dairy Free ☎ Vegan