



Rothamsted  
Manor

# Banquet Menu



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# Menu One

## Starters

Sun blushed tomato and basil soup (v,ve), black pepper butter and warm bread (g,d)

Parfait of chicken livers, tomato and fig chutney, toasted brioche (g,d,e,su)

Allotment salad of mixed beets and squashes, pomegranate dressing (v,ve)

## Mains

Pan-fried chicken breast, wild mushroom and pancetta ballotine, green beans, carrots and dauphinoise potato (d,e,ce,a)

Seared Scottish salmon fillet, asparagus, peas, sugar snaps, candied fennel, cardamom emulsion and baby new potatoes (fi,ce,d)

Roast cauliflower, cauliflower puree, parsley and garlic oil, chateau potatoes (v,ve)

## Desserts

Rocky road cheesecake (g,v,d,e)

Torched lemon meringue tart and mojito syrup (v,g,e,d)

Medley of poached fruits, red wine and vanilla syrup (v,ve,a) British cheeses, artisan crackers and chutney (v,ce,d,g)

Tea, Coffee and petit four

(v) – vegetarian (ve) –vegan (ce) – celery (mo) – mollusc (cr) – crustacean (mu) – mustard  
(d) – dairy (n) – nuts (e) – egg (pe) – peanuts (fi) – fish (se) – sesame (g) – gluten(so) – soya  
(lu) – lupin (sd) – sulphur dioxide (a) - alcohol

## Menu Two

### Starters

Carrot and butternut squash soup (v,ve), black pepper butter and warm bread (g,d)

Chicken and duck press, cranberry and gooseberry jelly

Salad of Heritage tomatoes, bocconcini cheese, pickled red onions, black olive seasoning (v,ve)

### Mains

Mustard crusted roast sirloin of beef (cooked pink), wild mushrooms, button onions, glazed carrots, horseradish Yorkshire pudding, red wine jus and roasted château potatoes (e,d,g,a)

Steamed hake fillet, ratatouille, spinach, baby new potatoes and a tomato and basil butter (fi,d,a)

Herby pearl barley arancini, beetroot wasabi remoulade and beetroot crisps (v,d,e)

### Desserts

Strawberry mousse, biscotti biscuits, meringue, strawberries and mint (v,d,e,g,n)

Chocolate brownie soaked in Kirsch syrup, Morello cherries, chocolate shards, cherry jam and vanilla cream (v,d,e,a)

Medley of berries and fruits, red wine and vanilla syrup (v,ve,a) British cheeses, artisan crackers and chutney (v,ce,d,g)

Tea, coffee and petit four

(v) – vegetarian (ve) –vegan (ce) – celery (mo) – mollusc (cr) – crustacean (mu) – mustard  
(d) – dairy (n) – nuts (e) – egg (pe) – peanuts (fi) – fish (se) – sesame (g) – gluten(so) – soya  
(lu) – lupin (sd) – sulphur dioxide (a) - alcohol

## Menu Three

### Starters

Wild garlic and mushroom soup, truffle oil, (v,ve) black pepper butter and warm bread (d,g)

Luxurious cocktail of smoked salmon, crab and crayfish, lemon foam and caviar (fi,cr,d,a)

Chargrilled vegetable terrine, basil mayonnaise, black olive dressing (v,d,e)

### Palate Cleanser

Lemon sorbet, basil syrup (v,ve)

### Mains

Confit of duck, roast pear, wilted spinach, celeriac puree, red wine reduction (a)

Roasted halibut steak with lemon grass, pak choi and baby leeks, miso broth (fi,se,so,gl,d,a)

Beetroot Wellington, charred asparagus, candied fennel, balsamic vinegar and shallot reduction

### Desserts

Sweet shop torte, mini marshmallows and popping candy (d,e) Passion fruit delice, Prosecco foam, raspberries (n,d,e,g,a)

Medley of fruits, mint and vanilla syrup (v,ve)

British cheeses, artisan crackers and chutney (v,ce,d,g)

Coffee and petit four

(v) – vegetarian (ve) –vegan (ce) – celery (mo) – mollusc (cr) – crustacean (mu) – mustard (d) – dairy (n) – nuts (e) – egg (pe) – peanuts (fi) – fish (se) – sesame (g) – gluten(so) – soya (lu) – lupin (sd) – sulphur dioxide (a) - alcohol

# Children's Menu

## Starters

Vegetable sticks with homemade ketchup and humus (v,ve,se)

Ripe honeydew melon wedges (v,ve)

## Mains

Creamy mac and cheese with garden peas (v,g,d,e)

Homemade 4oz beef burger with all of the good stuff (g,d,e)

Chicken fillet strips, chips and peas (d,e,g)

Vegan fishless goujons, new potatoes and peas (v,ve,g)

## Desserts

Mini dipping doughnuts with chocolate sauce (g,e,d,so)

Fresh fruit salad (v,ve)

(v) – vegetarian (ve) –vegan (ce) – celery (mo) – mollusc (cr) – crustacean (mu) – mustard  
(d) – dairy (n) – nuts (e) – egg (pe) – peanuts (fi) – fish (se) – sesame (g) – gluten(so) – soya  
(lu) – lupin (sd) – sulphur dioxide (a) - alcohol