

## Banquet menu Selector

Select 1 from each course below to make your package.

### Starters

#### Meat and Fish

##### **Chicken Liver and cognac Pate**

Orange Glaze, confit Cantaloupe Melon, Brioche Crisp, Parsley Oil and Cress.

##### **Smoked Chicken (GF)**

pickled baby vegetables, roasted apple puree, soft quail eggs

##### **Honey Glaze Ham Hock Terrine**

Figs and Fig chutney, sourdough Croute, Balsamic Glaze and chilli oil.

##### **Slow-cooked duck leg confit (GF)**

green tea oil, fresh pineapple chilli salsa, baby mixed leaves, pomegranate molasses

##### **Duck Florette (GF)**

Cranberry and Kumquat Chutney, Quince Dressing, Chili and walnut dressing.

##### **Smoked Cornish mackerel (GF)**

Chives, pickled red onion, herb potato salad, Lime Mayo

##### **Smoked salmon Tartare (GF)**

Lotus Root, Dill Creme Fiche, Keta Caviar, Dill Consommés.

##### **Smoked Salmon Carpaccio (GF)**

Fennel and Tomato salsa, lime Crème fraiche, Finger lime pearls, Avruga caviar.

##### **Gin and tonic cured salmon (GF)**

pickled cucumber, saffron aioli, baby leaves.

##### **Apple wood Smoked Mackerel (GF)**

roasted baby beetroot, horseradish crème fraiche, grilled rye sour dough

### Vegetarian

##### **Mediterranean Vegetable Terrine**

Pressed mix vegetable terrine, carrot ribbon, glazed figs, cream cheese dash with Parsley bisque

##### **Caramelized Ragstone Cheese (GF)**

Beet root Mousse, Beetroot Gel, caramelized, Macadamia, cress.

# Menu

NOVOTEL  
LONDON WEST

## **Smoked Creme cheese and Courgettes Roulade (GF)**

Pickled Cucumber, Confit Cherry Tomatoes, parsley Bisque, Cress.

## **Roasted Truffled white Asparagus spears (GF)**

Truffle watercress, shaved Pecorino, Truffle Mayonnaise (Vegetarian)

## **Burrata with Heritage tomatoes (GF)**

Pickled Walnuts, Balsamic Glaze and olive oil Dressing

## **Grilled Globe Artichoke and endive (GF)**

Stilton crumbs, watercress, hazelnuts and Maldon salt Dressing.

## **Vegan**

### **Chermoula Aubergine (V+,gf)**

Herb Bulgur Wheat, Toasted Almond and Olive oil

### **Grilled Aubergine Cannelloni (GF)**

Spiced butterbean and Sundried tomato Stuffing, bed of Wild Watercress, Watercress Oil,

### **Heritage Tomato and Avocado salad (V+,gf)**

Gazpacho Dressing, Focaccia Croutons

### **Mushroom and Cashew nut pate (GF)**

Confit cherry Tomato and Black Olive, Basil Oil (Vegan)

### **Beetroot and Celeriac tartare (GF)**

Apple and celeriac Remoulade, Baby Leafs, Balsamic Glaze.

## **Mains**

### **British Roast Beef Fillet (GF)**

Potato rosti, Heirloom carrots, marinated green beans, Rosemary jus.

### **Grilled Rib eye of Scottish Beef (GF)**

Roast Chateau Potatoes, wild Mushrooms and Red Wine Jus.

### **Red wine Braised Beef shin Pithivier**

Roast Chateau Potatoes, wild Mushrooms and Red Wine Jus.

### **Honey glazed Duck Breast (GF)**

Cheddar and Olive potato mash, Roasted Provençal Vegetables

### **Thyme roast Rump of Lamb (GF)**

Black Garlic Roasted Jersey royals, Mint Jus.

### **Braised Lamb Saddle**

Potato dauphinoise, Grilled Tender stem Broccoli, Thyme Gravy.

### **Confit Duck Leg (GF)**

Beetroot Polenta, steamed asparagus, Maple jus.

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## **Coriander And Chilli Marinade grilled Chicken Supreme (GF)**

Sweet Potato Puree and Smoked Leeks with Coriander jus.

## **Chicken Supreme Wrapped in Parma ham (GF)**

Potato gratin and Mange tout with Rosemary jus.

## **Sundried tomato and Cream cheese stuffed Corn Fed Chicken Breast**

Petit Potato Rosti and sugar snaps, Chardonnay and Thyme Jus

## **Serrano Ham Wrapped Cotswold Chicken with Truffle Mushrooms wellington**

Roasted mini leeks, Potato Gratin, Tarragon gravy.

## **Garlic coriander marinated Chicken Supreme (GF)**

Sautéed Wild mushrooms, Steamed Asparagus spears and porcini gravy.

## **Pork Belly (GF)**

sweet potato Puree, Confit shallots, Soy ginger Pok choy, Lemon Grass Jus

## **Fish**

### **Pan seared seabream (gf)**

Braised Kale, garlic clams, herb crushed new potatoes.

### **Sweet and Spicy Seared Salmon (gf)**

Samphire, confit shallots, sauteed jersey royals, Lemon cream.

### **Roast sea bass(gf)**

Crushed Jersey Royals, Confit Samphire, lemon thyme and crab bisque

## **Vegetarian**

### **Truffle Ravioloni (Specific Plate) (V)**

Creamy Truffle Sauce, Basil Oil and Basil Tenders, Grated Pecorino

### **Potato gnocchi and baby spinach (Specific Plate) (V)**

blue cheese cream sauce, pumpkin seeds and sweet pimento peppers

### **Artichoke ravioli (Specific Plate) (V)**

smoked garlic, spinach and Jerusalem Artichoke cream sauce topped with truffle oil.

### **Red pepper and goat cheese Cannelloni (Specific Plate) (V)**

Smoked vine cherry tomato arabiatta, herb Mornay

### **Saffron and Mushroom Risotto (Specific Plate) (V)**

Wild Mushroom, Wilted Spinach Chives, Cress.

### **Asparagus and Watercress Risotto (Specific Plate) (V)**

Asparagus ribbons,

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## Vegan

### **Green Thai curry (GF,V+)**

baby corn and courgette and aubergine, served with jasmine rice

### **Grilled Tofu steak (GF,V+)**

Grilled Courgettes and peppers, chilli soy pok choy sriracha drizzle.

### **Grilled butternut squash (GF,V+)**

Curry sauce, crispy and tangy okra, pomegranate seeds.

### **Grilled portobello Mushroom lasagna (GF,V+)**

Sweet potato puree, Petit ratatouille, Tomato chimichurri

### **Roast turmeric cauliflower steak (Specific Plate) (GF,V+)**

Garlic and cauliflower puree, white asparagus, chili flakes and chilli infused oil.

### **Lemon and porcini risotto, confit black Garlic (Specific Plate) (V+)**

Baked petit potato croissant, micro cress and lemon oil

## Desserts

### **Baked lotus biscoff cheesecake (V)**

Lotus Biscuit Crumble, Vanilla Mousse, Fresh Raspberries.

### **Chocolate and praline sphere (V,GF)**

Dark Chocolate Ganache, Minted Macerated Strawberries, mint Tenders.

### **Lemon meringue tart (V)**

Crushed Meringue, candied Lemon peels, Creme Chantilly.

### **Vanilla pod panacotta(V)**

Mixed Berries with Compote, Petit Meringue Lime Zest.

### **Tiramisu Dome(V)**

Caramelized Meringue, Cocoa Powder, Chocolate Moss.

### **Champagne and strawberry torte(V)**

Gold leaf Champagne Gel, Strawberry mousse, Fresh Strawberries.

### **Rich chocolate ganache tart wedge (V)**

vanilla pastry, filled with a dark chocolate ganache

### **Classic crème brulee (V,GF)**

Raspberry Gel, White chocolate Praline, Chocolate Popping candy.

### **Traditional Eton mess (V,GF)**

Mixed berries, chocolate praline, Popping candy and mint.

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## Vegan

### **Apple and Peach Crumble (V+)**

Vegan Vanilla ice cream, Peach caviar.

### **Vegan Coconut and Chocolate Tart (V+)**

Coconut Gel, Fresh Raspberry, mint.

### **Vegan Banoffee Cheesecake (V+)**

Caramel sauce, Caramelized Banana, Viola

### **Upgrade you Menu with Cheese board per table.**

Assortment of British Cheese 5 types and crackers Grapes, Quince Jelly and Figs chutney. £14.50 per person

God minster Cheddar

Red Leicester

Somerset brie

Stilton