

## 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

##### **Honey Glaze Ham hock Terrine**

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

##### **Bresaola with Arugula, Shaved Parmesan, and Lemon Dressing (GF)**

Microgreens, crispy shallots, and capers

##### **Duck Breast with Pomegranate Molasses and Pickled Fennel (DF, GF)**

Fresh mint and pomegranate seeds

##### **Serrano Ham with Figs and Arugula (GF, DF)**

Fresh mint and crushed black pepper

##### **Smoked Trout with Beetroot Salad and Creme Fraiche (GF)**

Fresh dill, black pepper, and radishes

##### **Salmon Gravlax with Pickled Red Onion and Rye Bread (DF)**

Fresh dill, capers

##### **Smoked Salmon with Cucumber Salad and Dill Cream Cheese (GF)**

Fresh dill sprigs, cucumber ribbons, and lemon wedges

## Vegetarian

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

*Pressed mix vegetable terrine, carrot ribbon, glazed figs, cream cheese dash with Parsley bisque (GF)*

### **Chilled Roasted Beetroot Carpaccio with Vegan Cream Cheese**

Arugula, pumpkin seeds. (GF)

### **Heirloom Tomato Carpaccio with Basil Oil and Aged Balsamic**

Micro basil, sea salt flakes. (GF)

### **Caramelized Onion and Goat Cheese Tartlet with Tomato Concassé**

Micro arugula, balsamic pearls (V)

### **Roasted Beetroot and Burrata with Orange and Pistachio Dust**

Pomegranate seeds, micro cilantro. (GF)

## VEGAN

### **Vegan Tartar of Beetroot with Cashew Cream and Fresh Herbs**

Micro greens, black pepper. (V+, GF)

### **Artichoke and Avocado Salad with Lemon-Tahini Dressing**

Pine nuts, sesame seeds. (V+, GF)

### **Tofu and Fruit tea Spiced Watermelon Medley with Ginger-Lime Dressing**

micro parsley, Basil chiffonade, black salt. (V+, GF)

### **Roasted Cauliflower with Quinoa and Lemon-Herb Dressing**

Parsley sprigs, lemon wedges, Crushed pistachios (V+, GF)

### **Wild mushroom and Truffle Arancini with Roasted Red Pepper Coulis**

Coriander leaves, edible flowers. (V+)

## Mains

### **Pan-Seared Filet Mignon with Truffle Béarnaise Sauce *(Supplement applies)***

Roasted baby carrots, truffle oil drizzle, micro parsley & Red Wine Jus. (GF)

### **Grilled Veal Chop with Lemon-Thyme Butter Sauce**

Caramelized shallots, micro basil Asparagus spears, roasted fingerling potatoes, Veal Jus. (GF)

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

Yorkshire pudding, sautéed spinach. Jus.

### **Crispy Duck Confit with grapefruit-Rosemary Glaze**

Sweet potato purée steamed broccoli florets, rosemary Gravy. (GF, DF)

### **Rosemary-Marinated Lamb Shank *(Supplement applies)***

Potato purée, wild mushrooms Mint Jus. (GF, DF)

### **Crispy Pork Belly with Cider-Braised Cabbage**

Potato dauphinoise, Grilled Tender stem Broccoli, Thyme Gravy. (GF)

### **Pan-Seared Duck Breast with Orange and Honey Glaze**

Herbed Polenta, Grilled Baby Gem, Maple jus.

### **Chicken Roulade with Spinach, Ricotta, and Sun-Dried Tomatoes**

Roasted Jersey royal's potatoes sautéed green beans. Jus. (GF)

### **Corn-Fed Chicken Supreme with Saffron Velouté**

Roasted heirloom carrots, crispy leeks, chive oil. (GF)

### **Tandoori-Spiced Chicken Supreme with Coconut-Lime Sauce**

Sweet Potato and onion Seeds Dauphinoise, Tandoori Broccoli, pomegranate seeds, micro mint. (GF)

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

Charred asparagus, Hasselback potatoes, Tarragon gravy.

### **Black Garlic and Miso Glazed Chicken Supreme**

Charred Bok choy, pickled daikon, Lemon Grass gravy.

## Fish

### **Dover Sole Meunière with Brown Butter and Lemon**

Samphire, Crispy capers, roasted almonds, parsley oil (GF)

### **Seared Sea Bass**

Baby zucchini, saffron-infused potato fondant, saffron butter drizzle. (GF)

### **Pan-Roasted Hake with Piquillo Pepper Coulis**

Roasted fennel, Dill emulsion, crispy shallots. (GF)

### **Szechuan-Spiced Salmon with Black Vinegar Reduction**

Mango salsa, crispy lotus root chips, micro coriander. (GF)

## Vegetarian

### **Ricotta and Spinach Ravioli with Lemon Butter Sauce**

Parmesan crisps, micro basil (GF)

### **Charred Asparagus and Pea Risotto with Lemon Zest**

Pea shoots, smoked almonds, aged balsamic drizzle. (GF)

### **Harissa-Roasted Eggplant with Saffron Couscous**

Crispy Falafel, Pomegranate molasses, baby radish

### **Charred Cauliflower Katsu with Curried Coconut Sauce**

Toasted coconut, baby coriander, yuzu pearls. (GF)

### **Tandoori Paneer with Coconut-Cilantro Chutney**

Tamarind gel, crushed peanuts, micro coriander. (GF)

### **Spinach and Ricotta Cannelloni with Saffron Beurre Blanc**

Araibiatta, Chives, toasted hazelnuts, micro dill.

### **Beetroot and Goat Cheese Gnocchi with Hazelnut Pesto**

Micro chervil, balsamic glaze, caramelized walnuts.

# Menu

NOVOTEL  
LONDON WEST

## Vegan

### **Crispy Tofu with Thai Green Curry and Charred Pineapple rice**

Kaffir lime leaves, toasted coconut flakes, micro-Thai basil. (GF)

### **Harissa-Roasted Eggplant with Saffron Couscous and Pistachios**

Rose petals, micro coriander, pomegranate molasses. (GF)

### ***Grilled butternut squash***

*Curry sauce, crispy and tangy okra, pomegranate seeds. (GF)*

### **Charred Cauliflower Steak with Saffron Beurre Blanc**

Grilled Oyster Mushroom, Toasted hazelnuts, micro thyme, edible flowers. (GF)

### **Charred Celeriac Steak with Porcini Purée and Truffle Oil**

Smoked hazelnuts, pickled onions, crispy leeks (GF)

### **Indonesian Tofu Rendang with Fragrant Coconut Rice**

Toasted coconut, crispy shallots, Thai basil. (GF)

## Desserts

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

Lotus Biscuit Crumble, Vanilla Mousse, Fresh Raspberries.

### **Baked Sticky toffee pudding cheesecake**

Salted Caramel Drizzle, Vanilla Bean Chantilly Cream(V)

### ***Lemon meringue tart***

*Crushed Meringue, candied Lemon peels, Creme Chantilly. (V)*

### **Mango Lime Pannacotta**

*Mango Salsa, Petit Meringue Lime Zest. (V)*

### **Coffee Caramel Dome with mirror glaze**

Brandy Caramel Reduction, Toffee Brittle Crumble, Chocolate Shards(V)

### **Gluten free chocolate hazelnut slice**

Dark Chocolate Soil, Espresso Gel, Crushed Candied Hazelnuts (GF, V)

# Menu

NOVOTEL  
LONDON WEST

## **Apple blackberry crumble tart**

*vanilla pastry, filled with a rich Apple and Blackberry, Vanilla Ice-cream. (V)*

## ***Classic crème brulee***

*Raspberry Gel, White chocolate Praline, Chocolate Popping candy.(GF,V)*

## **Gluten Free Red velvet cheesecake**

*Mixed berries, Red Velvet Crumble, Popping candy and mint. (GF,V)*

## **Vegan**

## **Gluten free Chocolate pecan nut brownies**

*Vegan Vanilla ice cream, Peach caviar.(V+)*

## **Coconut & almond fragipan slice £12.50**

*Coconut Gel, Fresh Raspberry, mint.(GF,V+)*

## ***Vegan banoffee Cheesecake***

*Caramel sauce, Caramelized Banana, Viola(GF,V+)*

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

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

God minster Cheddar

Red Leicester

Somerset brie

Stilton

Ragstone goat cheese.