



Fine Dining

2 Course fine dining menu

3 Course fine dining menu

£42.00

£36.00

Minimum numbers of 20 apply

Starters

Chicken liver pate, toasted brioche, plum chutney

Tian of crab, smoked and poached salmon dome, with wasabi dressing and toasted rustic bread

Vodka and beetroot cured salmon, pickled cucumbers, chive creme fraiche

Mediterranean mezze platter: Smoked mozzarella, stuffed peppers, sundried tomatoes, balsamic onions and olives (V)

Artichoke, red onion and ash goat's cheese tart, micro herb salad, reduced balsamic (V)

Confit duck rillete, apple & walnut salad

(V) denotes Vegetarian dishes

(VG) denotes Vegan dishes

(H) denotes Halal dishes

Mains

Duxelle stuffed chicken breast, sweet potato dauphinoise, and red wine jus (H)

Mozzarella and sundried tomato stuffed chicken with potato rosti and tarragon sauce (H)

Duo of pork belly and fillet, parsnip puree, wild mushroom cream

Saddle of lamb roulade, minted jus, garlic mash (£5.00 supplement)

Fillet of beef wellington, sauté potatoes, and thyme jus

(£5.00 supplement)

Zatar crusted salmon, avocado, tomato and caper butter

Pan fried seabass, crushed Jersey Royals & salsa verde

(£3.00 supplement)

Butternut squash risotto, grilled asparagus, parmesan crisp and truffle oil (V)

Grilled vegetable and tofu stack, tomato fondue (VG)

All served with chef's selection of seasonal vegetables

Desserts

Citrus tart with raspberry coulis

Classic creme brule with cranberry biscotti

Chocolate cheesecake with berry compote

Coconut panacotta with mango salsa

British cheese platter with crackers and chutney

Fine dining includes freshly brewed tea & coffee, artisan bread and petit fours



Please note:

Menu selections must be received a minimum of two weeks in advance of your event.

If your guests have any allergen or special dietary requirements please let you event manager know in advance of your event day.







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