



# — THE BLUE ROOM —



## Blue Room Function Set Menu

Two Courses £25.00 (DDR £3.00pp supplement)

Three Courses £29.00 (DDR £7.00pp supplement)

Please choose 3 dishes from each section to create your own bespoke 2 or 3 course menu

Minimum of fifteen guests, pre-order required one week prior to the event.

### STARTERS:

#### Sea Salt & Pepper Calamari & Capers (DF)

Lime Softened, Crisp Tentacles, Squid Ink Aioli, Charred Cucumber

#### Smoked Fish Croquettes

White Fish, Dill & Scallions, Coriander Yoghurt & Sauce Vierge

#### Hot Smoked Salmon Scotch Egg

Celeriac & Gherkin Remoulade, Popped Capers

#### Twice Baked Mature Cheddar Souffle

Pickled Baby Vegetables & Serrano Ham

#### Sticky Ox-tail Bon Bons (DF)

Smoked Garlic Mayonnaise, Parsley Crumb, Cornichons

#### Crayfish & Smoked Salmon Royale (GF)

Lime Aioli, Carrot & Radish Noodles, Whipped Avocado

#### White Fish, Dill & Scallions

Coriander Yoghurt & Sauce Vierge

#### Slow Cooked Ox-Cheek

Beef Mayonnaise, Sweetcorn Piccalilli, Sourdough Croutons

#### Seafood Vol Au Vents

Shellfish & Mixed Seasonal Fish, Tomato, Saffron & White Wine Cram, Micro Herb Salad

#### Deville Mushrooms on Sourdough(DF/V)

Smashed Avocado, Sesame Fried Free Range Egg

#### Tempura Prawns

Hot Chorizo, Salsa, Curried Cauliflower, Radicchio & Little Gem Salad



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## **Sea Vegetable Arancini's (V)**

Smoked Tomato & Pepper Jam, Truffled Artichoke, Seaweed Crisp

## **Roasted Red Pepper Parfait (GF)**

Fragrant Goats Cheese, Air Dried Tomatoes, Pea & Basil Puree

## **Chefs Seasonal Soup of the Day (V)**

Miniature Brioche Loaf

## **Whisky & Miso Pork Belly (GF)**

Cauliflower & Hazelnut Cream, Crackling Crumb, Soused Cucumber

## SUPPLEMENTED DISHES

### **Beef Duo – £3.00**

Fillet Tartare, Cheek Bourguignon, Crispy Yolk, Honey & Mustard Parsnip

### **Crab Tian – £2.50**

Curried Crab & Yoghurt Vol Au Vent, Seaweed Crisp, Brown Crab Mayo, Pickled Grapes

### **King Prawn, Pork Hock & Octopus Terrine (GF/DF) - £2.50**

Smoked Pepper Cocktail Sauce, Avocado Mousse, Crisp Shallots

### **Curry Spiced Seared Scallops (DF) - £3.00**

Mango Salsa, Onion Pakora, Spiced Beetroot Ketchup

### **Lobster, Pineapple & Bacon Royale (GF/DF) - £ Market Price**

Apple & Ginger Emulsion

## MAINS:

### **Pancetta Bound Pork Tenderloin**

Pressed Belly, Black Pudding Croquette, Sage & Apple Hash Brown, Wilted Greens, Grain Mustard Cream Sauce

### **Cumin & Honey Glazed Chicken Supreme (GF)**

Apricot & Pepper Dauphinoise, Heritage Carrot Puree, Mint & Broad Bean Salsa, Crispy Skin, Chicken Jus

### **Beer Battered Fish & Chips**

Pea & Mint Bhaji, Pea Puree, Batter Scraps, Pickled Onions, Tartare & Lemon

### **Pan Roasted Fillet of Seabass**

Potato Terrine, Gingered Yam Cream, Tempura Sprouting Broccoli, Cucumber Beurre Blanc

### **Fillet of Bream & Bacon Plaice (GF)**

Beetroot Risotto, Parmesan Crackling, Shaved 'Scrumpy' Cauliflower, Almond Olive Oil

### **'Bombay' Potato, Spinach & Lentil Parcel (DF/V+)**

Piedmontese Pepper, Roast Hazelnut Cream, Pomegranate Split Dressing





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## **Israeli Couscous Salad**

Ras El Hanout Baby Carrots & Beets, Beetroot & Basil Bhaji, Coriander Yoghurt, Curry Oil Dressed Endive

## **Parsley Rarebit Cod**

Smoked Onion, White Fish & Dill Cake, Spinach & Kale, Roast Pepper Hollandaise, Crispy Poached Egg

## **Carrot, Courgette & Cucumber Salad (GF/DF/V)**

Ribbons of Vegetable, Snap Peas & Radish, Watermelon Escabeche, Peppered Parsnip Wafers

## SUPPLEMENTED DISHES:

### **Dover Sole Ala Meuniere (GF) – Market Price**

Herb Sautéed New Potatoes, Seasonal Vegetable Panache

### **Whole Bass Banana Leaf Papillote (GF/DF) - £3.00**

Shellfish 'ratatouille' filling, Parmentier Bravas, Aioli

### **Beef Wellington - £6.00 Supplement (minimum 10 people)**

Smoked Potato Dauphine, Squash & Cumin Veloute, Glazed Young Vegetables, Red Wine Jus

### **Lamb Rack Best End - £6.00 (Minimum 10 people)**

Butter Carrot & Potato Fondant, Shank Croquette, Pea & Roast Garlic Puree, Pine Nut & Mint Jus

### **Fine Herb & Garlic Glazed Whole or Half Lobster (GF) – Market Price**

Chips & Seasonal Mixed Leaf Salad (Subject to Season)

### **Crab & Prawn Gremolata Linguini - £3.00**

Chilli, Lemon, Garlic, Parsley Rub, Confit Cherry Tomatoes, Seaweed Ash

## DESSERTS:

### **Dark Chocolate and Avocado Mousse (GF/V+)**

Honeycomb, Blackcurrant Sorbet

### **Madagascan Vanilla Crème Brulee**

White Chocolate Biscotti

### **New York Baked Cheesecake**

Hazelnut Praline, Raspberry Sorbet

### **Meringue Mille Feuille (GF)**

Macerated Strawberries, Lime Chantilly, Red Berries Sauce

### **Dark Chocolate & Caramel Core Fondant**

White Chocolate Foam, Pistachio Ice Cream

### **Caramelised Lemon Tart**

Stem Ginger Salsa, Liquid Caramel Sauce

If you have any allergies or dietary requirements, then please speak to a member of the team.