

MERCHANT TAYLORS'



Spring / Summer Menu

2018 - 2019

MERCHANT TAYLORS'

A chef's selection of 4 cold canapés per person is available during your reception for **£16.00** plus VAT per person
All main courses are served with seasonal vegetables

STARTERS

Moroccan spiced chick pea salad with roasted aubergine grilled asparagus buffalo mozzarella, tomato, basil and balsamic dressing

Loin of tuna carpaccio with crushed avocado, wasabi mayonnaise, soy, chilli and coriander emulsion

Terrine of salmon, sole, queen scallops and oyster mushrooms with crème fraîche, tomatoes and dill dressing

Smoked salmon, shrimp and crab timbale with mild chilli oil and vine tomato coulis

Seafood tart infused with a lobster custard, summer leaves and lemon

Tian of wild mushrooms, globe artichokes and avocado with Yorkshire fettle cheese, olive and caper dressing

Ham hock and smoked chicken dome, with tarragon and wild mushrooms porcini mayonnaise and parmesan crisp

Hot smoked eel with Russet apple, celeriac and fennel salad, rapeseed oil and horseradish emulsion

Grilled asparagus salad with soft boiled Clarence Court quail's egg and wild rocket, basil and walnut pesto

Upgrade Options - Supplements Apply

Smoked salmon, crab and lobster pillow with grilled asparagus and avocado puree and lobster oil - **£1.50**

Sorbet

Gin and tonic - **£7.50**

Blackcurrant sorbet with vodka - **£7.50**

Green Apple and calvados sorbet **£7.50**

All prices exclude VAT

MERCHANT TAYLORS'

MAIN COURSES

Grilled supreme of chicken filled with goat's cheese, pine nut and piquillo pepper glazed banana shallots, wilted spinach and sautéed oyster mushrooms

Parmesan and herb encrusted canon of lamb with ratatouille, parmentier potatoes and basil jus

Roast fillet of Scotch salmon on a smoked salmon and cauliflower fish cake with sorrel butter sauce

Grilled medallion of veal with asparagus spears, braised celeriac fondant soft green peppercorn and cognac sauce

Roast breast of Tidenham duck with Anna potatoes and a morello cherry sauce

Roast breast of guinea fowl with red pepper and roasted artichoke mousse, white wine and truffle sauce

Pan-fried Atlantic cod with champ potato and bacon, white wine and shallot butter sauce

Roast loin of lamb with a black olive and shallot crumb, and roast cutlet of lamb with a mint, rosemary red wine sauce

Grilled tournedos of beef with a braised cushion of veal and foie gras filo parcel, Parisienne potatoes red wine sauce

Upgrade Options - Supplements Apply

Braised fillet of bream with a shrimp mousse and coconut, lemon grass and lime sauce - **£1.75**

Roast filet of Gigha halibut, with baby leeks, wild mushrooms and roasted cauliflower Champagne sauce - **£2.00**

All prices exclude VAT

MERCHANT TAYLORS'

DESSERTS

Rhubarb and ginger syllabub, blackcurrant parfait and gooseberry fool

Vanilla and tonka bean bavarois with strawberry sorbet and aerated white chocolate

Moorvandelle apple tart, chocolate parfait and pear crisp

Milk chocolate and cherry bomb with coconut sorbet and hazelnut tuile

Chocolate and passion fruit mousse with glazed meringue and summer berry compote

Summer pudding with strawberry sauce and crème fraîche sorbet

All are served with coffee and truffles, macarons or traditional petit fours

Savoury Course

Goat's cheese and spinach pithivier with walnut cream - **£6.75**

Artisan English cheese with apple chutney, walnut bread and grapes - **£9.75**

All prices exclude VAT

SERVICE STAFF

For all functions where service is required and to maintain our high level of service, we need to call upon additional staff. **Our service rates are as follows:**

- **£17.50 plus VAT** per hour per staff member until 12:00am.
- **£21.50 plus VAT** per hour per staff member after 12:00am and on Saturdays.
- For events finishing after 11:00pm, there is a late night cover charge of **£450.00 plus VAT** per hour, including staffing.

The number of staff required will be dependent on the style of your event and your final numbers.

Our Events team will advise you of the approximate cost whilst organising your event.

SUSTAINABILITY

All prices quoted are on a per person basis and are subject to VAT at the current rate.

Merchant Taylors' Catering Ltd reserve the right to amend prices as a result of influences beyond our control.

Dishes may contain, directly or indirectly, nuts or nut products.

Only responsibly-sourced fish and shellfish, fished in sustainable ways including responsible aquaculture, are used in our menus.

