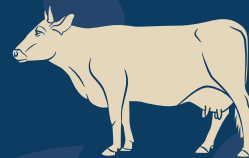


# MERCHANT TAYLORS'



# Autumn / Winter 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*

## STARTERS

Cream of celeriac and Pink Lady apple velouté with slow braised pork beignet and rosemary oil

Winchester Gold soufflé on a salad of roquette, feta cheese, quince jelly and olives

Smoked haddock, leek and Godminster cheddar tart with balsamic glaze, tomato, globe artichoke and micro herb salad

Sea trout, avocado and dill with beetroot gravalax and cucumber dressing

Smoked duck and quail salad with parsnip crisps and a truffle and ginger emulsion

Globe artichoke, poached salmon and avocado salad with a Caesar dressing, accompanied with a pea and basil coulis

A tian of brown shrimp, gravalax, marinated poached salmon, dressed with a lemon and honey vinaigrette

Salad of Devonshire white crabmeat, lemon and ginger cured Scottish salmon with asparagus and crème fraîche

Terrine of smoked chicken, baby leek and oyster mushrooms with tarragon mayonnaise, parmesan and truffle crostini

## SORBET

Gin and tonic sorbet - £7.50

Pink prosecco - £7.50

Food Allergies and Intolerances - please speak to your Sales and Event coordinator regarding the allergens which will be present within your chosen menu.

All prices subject to VAT and on a per person basis

# MERCHANT TAYLORS'

*All main courses are served with seasonal vegetables*

## MAIN COURSE

Grilled fillet of Scottish lamb with a herb brioche crumb, a filo parcel of braised lamb shoulder, root vegetables and minted lamb jus

Grilled Norfolk supreme of chicken centred with baby spinach, goat's cheese and pesto accompanied with wild forest mushrooms, button onions and a white wine and tarragon jus

Supreme of Guinea fowl accompanied with leg confit, apricot and smoked garlic pithivier, wild forest mushrooms and herb roulade

Pan fried breast of Tidenham duck with duck confit and truffle oil fondant potato, braised red cabbage and Bramley apple Sauce

Grilled tournedos of Lancashire beef with braised ox cheek and Splendour Ale pie, Stilton dauphinoise and red wine sauce

Pan fried Atlantic cod, with fennel and red pimento layered boulangère potato with braised Savoy cabbage and lobster sauce

## SEASONAL MAINS

Roasted breast of Highland grouse served with a celeriac purée, gaufrette potatoes and a red wine jus  
*(First Week of September - Mid November)*

Roast breast of French partridge served with braised pork belly, pear and duck farce with a game jus  
*(Last week in September - end of December)*

Braised supreme of pheasant served with West Country ham hock and wild mushroom, fondant potato and a red wine jus  
*(Middle of October - Third week of January)*

### *Upgrade Options - Supplements Apply*

Grilled tournedos of Lancashire beef accompanied with a baked portabella mushroom, braised brisket and potato hash and a red wine jus - £1.50

Roasted sirloin of Scottish beef served with Yorkshire puddings and a creamed horseradish sauce - £2.00

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## DESSERTS

Warm apple tarte tatin with vanilla ice cream

Hazelnut parfait with apple and blackberry torte and Calvados cream

Key lime pie with mango sorbet and almond tuile

Cherry and white chocolate délice with raspberry sorbet and dark chocolate sauce

Banana and caramel parfait served with a lemon and hazelnut mille-feuille

Speculoos crunch chocolate bar, passion fruit parfait and raspberries in jelly

Poached fig in port sauce, with mango brûlée and blackcurrant délice

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 and Bramley apple chutney, walnut bread and grapes - £9.75

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# MERCHANT TAYLORS'

## 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.