



THE LENSBRURY

Conference Autumn/Winter Menu 2019

Our Executive Head Chef has created dishes to inspire you. On behalf of your delegates and guests, please make your selection of one starter, one main course and one dessert to complete your event menu or add additional courses as required. An alternative main course for vegetarians or pescatarians may be provided. Please advise your guests of your chosen menu and let us know of any dietary requirements.

£52.50 Three courses plus tea, coffee and petits-fours - **£58.00** with an additional cheese course - **£63.00** with an additional fish course (including VAT and service)

Starters

LEEK AND SWEET POTATO SOUP

with peppered crème fraîche and crispy leeks

SALAD OF WINTER ROOT VEGETABLES

with roasted onions, feta cheese, nut granola, The Lensbury honey and pomegranate dressing

BRAISED BRITISH BEETROOT

with candied walnut, goat cheese, watercress and sherry vinaigrette

HOT SMOKED SALMON

cured heritage beetroot, caviar and lime cream with rye bread

SEARED LOCAL MACKEREL

mackerel pâté, pickled cucumber, horseradish snow, mizuna leaf and sourdough crisp

FLASH FRIED CHILLI GARLIC TIGER PRAWNS

on crunchy winter chard and kale, fine leaves, ginger honey and tamarind reduction

BRITISH GAME AND PHEASANT PITHIVIER

with sautéed shimeji mushrooms, prune and raisin sauce with caramelised walnut and fine leaves (supplement £2.25)

WARM PAN FRIED CURRY SPICED SCALLOPS

parsnip crisps with butternut purée, Clonakilty black pudding crumble and chilli lime sauce

CONFIT DUCK AND FREE RANGE CHICKEN TERRINE

served with red onion, Brie tart and fine watercress

Vegetarian Main courses

WILD MUSHROOM AND PEARL BARLEY RISOTTO

with cèpe cream, aged balsamic and parmesan crisp

VEGETABLE WELLINGTON

buttered green beans, caramelised Chantenay carrots, pan roasted château potatoes and tomato basil fondue

ROAST WINTER VEGETABLES

shallot brown rice, mushroom carrot kimchi and massaman dressing

SMOKED AND SPICED AUBERGINE

ratatouille of vegetables, quinoa rocket salad, chermoula and pomegranate dressing

Main courses

MAPLE GLAZED GRESSINGHAM DUCK BREAST

wild mushroom tart, balsamic cherries and roast onion jus

SLOW GRILLED PORK RACK

rolled in Asian spices, wine braised pork cheek on savoy cabbage, glazed carrots, crisp belly and onion hash

ROAST GUINEA FOWL FORESTIÈRE

morel and leek fricassée, gratin dauphinoise, smoked pancetta and white onion compote

RUMP OF LAMB SERVED NAVARIN

roasted cauliflower, glazed carrots, parsley cress and natural jus

LENSBRURY CLASSIC ENGLISH BEEF WELLINGTON

with buttered green beans, caramelised Chantenay carrots, pan roasted château potato and fine port jus (supplement £4.50)

SLOW COOKED SIRLOIN OF BEEF

with smoked beef shin croquettes, organic watercress, shallot creamed potato purée, spiced herb and peppercorn sauce (supplement £2.50)

FILLET OF VENISON "GRAND VENEUR"

spiced venison kleftiko, juniper braised red cabbage, buttered sprouts and chestnuts with dauphinoise potatoes (supplement £4.50)

PAN FRIED HAKE

buttered cavolo nero, saffron glazed potatoes, braised fennel, basil emulsion and merlot jus

PAN ROASTED SPICED MONKFISH

chorizo and prawn mini-paella, sautéed shallot beans and roast vegetables (supplement £2.50)

SMOKED HADDOCK RISOTTO

crisp fried free range hen's egg with classic mouclade sauce

Dessert

WARM CHOCOLATE FONDANT

Amaretti biscuits, yoghurt sorbet and chocolate crackle

HAZELNUT AND COFFEE CRÈME BRULÉE

salted caramel jelly with cinnamon doughnuts

NATIVE PEAR, ALMOND AND AMARETTO TART

served warm with raspberry and clotted cream ice-cream

PRESERVED BLUEBERRY MOUSSE

with coconut panacotta and citrus salad

BLOOD ORANGE PANACOTTA

with citrus meringue, mandarin curd and orange shortbread

STICKY TOFFEE AND MACERATED DATE PUDDING

with malted ice cream and cookie crumble

CHOCOLATE TART

caramelised macadamia nut, The Lensbury honey and lime, Madagascar vanilla cream

A TASTING OF BRITISH APPLE, TARTE TATIN

crab apple sorbet, Calvados apple panacotta and brandy butterscotch sauce (supplement £2.55)

A SELECTION OF SEASONAL BRITISH CHEESE

with crackers, grapes, candied walnut, and homemade apple chutney (supplement £2.25)

Bespoke tasting Menu

Alternatively our Executive Chef would be delighted to create a unique multi course tasting menu for your guests offering an exquisite culinary experience (subject to conditions).

The Lensbury Menus have an allergen guide, which is available on request. If you have any specific dietary concerns, please ask one of our team members. These prices may increase due to annual review and customs charges. All prices include VAT at 20%. Prices may be amended if the ruling rate of VAT changes.