



THE LENSBRURY

# Banquet Menu

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.

## STARTERS

### Leek And Sweet Potato Soup

Peppered crème fraîche and crispy leeks

### Braised British Beetroot

Candied walnut, goat cheese, watercress, sherry vinaigrette

### Heirloom Tomato

Buffalo mozzarella, balsamic, aged parmesan

### Hot Smoked Salmon

Cured heritage beetroot, caviar & lime cream, rye bread

### Flash Fried Chilli Garlic Tiger Prawns

Crunchy chard, kale, fine leaves, ginger, honey

### Warm Pan Fried Spiced Scallops

Curried cauliflower puree, pancetta, pea, parsley  
£3.00 supplement

### Scottish Salmon

Citrus cure pickled cucumber, shaved shallot, radish, dill

### Confit Duck And Free Range Chicken Terrine

Red onion, brie tart, fine watercress

### Devon Crab

Asparagus heritage tomatoes, basil oil

### Smoked Ham, Leek & Parsley Terrine

Pickled carrots, peas, sauce gribiche

## MAIN COURSES

### Blackened Salmon

Creole spices, pearl barley risotto, chorizo,  
lime & coriander dressing

### Pan Fried Sea Bass

Buttered cavolo nero, saffron glazed potatoes,  
braised fennel

### Pan Fried Corn-fed Chicken

Grilled English asparagus, wild mushroom, smoked lentils,  
truffle cream potatoes, sauce jus gras

### Maple Glazed Gressingham Duck Breast

Wild mushroom tart, balsamic cherries, roast onion jus

### Slow Grilled Pork Rack

Savoy cabbage, glazed carrots, onion hash, toffee apple puree

### Rump Of Lamb Served Navarin

Roasted cauliflower, glazed carrots, parsnip, natural jus

### The Lensbury Classic English Beef Wellington

Buttered green beans, glazed Chantenay carrots,  
pan roasted château potatoes, fine port jus.  
£4.00 supplement

## VEGETARIAN MAIN COURSES

### Smoked and Spiced Aubergine

Ratatouille of vegetables, chermoula, pomegranate dressing

### Vegetable Wellington

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

### Mushroom Ravioli

Pickled trumpettes, sautéed peas, leek & asparagus,  
cheddar sauce

## DESSERTS

### Salted Caramel Cheesecake

Pistachio macaroon, caramel popcorn, toffee sauce

### Hazelnut And Coffee Crème Brûlée

Cinnamon doughnuts

### Pear, Almond And Amaretto Tart

Clotted cream ice-cream

### Preserved Blueberry Mousse

Coconut panacotta, citrus salad

### Sticky Toffee And Macerated Date Pudding

Salted caramel ice cream

### Chocolate Tart

Madagascan vanilla cream

### Apple Tarte Tatin

Crème Fraiche, butterscotch sauce

### A Selection Of Seasonal British Cheese

Crackers, grapes, candied walnut, homemade apple chutney  
£5.00 Supplement

**£54.00 Three courses, tea, coffee, petit-fours**

**£60.00 with an additional cheese course**

**£65.00 with an additional fish course**

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.