



VICTORIA'S MENUS

Summer Event Menu

First courses

- Roast aubergine, thyme and tomato galette with rocket, and parmesan shavings
- Seared scallops on a pea puree with crisp prosciutto and fresh herb vinaigrette
- Summer anti pasti - roast peppers with garlic and summer herbs, celeriac remoulade, cured meats and seasonal bruschetta
- Caramelized tomato tartlet with sweet red pepper salsa and avocado salsa
- King prawn, grapefruit and avocado salad with fresh mint and lime vinaigrette
- Fresh lobster, fennel and watercress salad with citrus and tarragon dressing and little herb crostini

Main course

- Char-grilled Mediterranean chicken with a roast garlic and basil sauce
- Rosemary spendini of monkfish wrapped in prosciutto with a lemon and anchovy sauce
- Seared loin of lamb with paloise sauce, summer herb mash and wilted greens
- Roast fillet of Somerset beef with roast beetroot and rocket salad served with a fresh horseradish and watercress cream.
- Roast fillet of lamb with char-grilled asparagus, summer beans and creamed goats cheese with rosemary
- Char-grilled butterflied leg of lamb with a slow cooked tomato, basil and olive confit.
- Indonesian roast chicken with sweet potatoes, red peppers and caramelized red onions served with coriander yogurt

Dessert

- A trio of summer desserts: mini pavlova with red berries and double cream, mini glazed strawberry tartlets, little passion fruit posset with home-made shortbread
- Fresh lime tart with mango coulis and stem ginger ice-cream,
- Passion fruit meringue roulade with fresh raspberries
- Double chocolate mousse tart with summer berries and crème fraîche
- White chocolate and amaretto torte with dark chocolate ice-cream
- Individual pistachio pavlova served with orange and berry cream

PLEASE NOTE. All food items may contain food allergens.