



HATTON COURT  
THE COTSWOLDS

## Banqueting Menu – Gold

### Starters

Spiced Lentil & Coconut Soup, Vegetable Samosa

Smoked Breast of Duck, Pear & Sultana Chutney, Pink Peppercorn Tuille

Tuna Carpaccio & Wasabi, Tian of Crab & Saffron, Sesame & Soy

Goats Cheese Pannacotta, Beetroot, Aubergine, Pea Shoots, Citrus Dressing

### Main

Roasted Fillet of Beef, Thyme Rosti, Bordelaise Garnish, Port Jus

Pan Fried Rump of Lamb, Red Cabbage, Spinach Dumpling, Dauphinoise

Roast Fillet of Stonebass, Carrot & Fennel Escabeche, Olive Tapenade

Lime & Herb couscous, Roasted Vegetable Gateau, artichoke tomato & Carrot Sauce

### Dessert

Chilled Chocolate & Pistachio Fondant, Hazelnut Tuille, Cointreau Syrup

Strawberry & Vanilla Pannacotta, Cherry Frangipane, Orange Curd

Forest Fruit & Champagne Jelly, Zabloni, Mascarpone, Candied Zest

Selection of British & Continental Cheese, Chutney, Celery, Grapes, Crackers

£35.00