

Banqueting Menu Selector

~ A ~

£27.00

Starter

Brussels Pate

Arranged on crisp salad leaves with fruit chutney and toasted baguettes

Chicken and Bacon Caesar

With Cos lettuce, Anchovy fillets, croutons and parmesan shavings

Salad of Apple, Wensleydale Cheese, Celery, Sugar snaps and almond flakes dressed in balsamic olive oil. (V)

Tomato and Basil Soup (V)

Minestrone Soup (V)

Leek and Potato Soup (V)

Green Peas and Mint Soup (V)

Grilled Pepper and lentil Soup (V)

Broccoli and Stilton Soup (V)

Carrot and Coriander Soup (V)

Vegetable Soup (V)

Main Course

Grilled Salmon arranged on chives scented mash, steamed vegetables and lemon cream sauce.

Supreme of Chicken served with King Edward roast potatoes, sugar snaps, carrots and sauce chasseur.

*Roast Pork Leg with Apple and Sultana jus
Sweet potato mash and roast vegetables and broccoli*

Roast Beef with Gravy and Traditional Accompaniments.

Homemade Courgettes, Aubergine, Bell pepper and Potato Pie (V)

Oven Baked Vegetable Lasagna. (V)

Dessert

Dark Chocolate Truffle Torte

Banoffee Charlotte

Vanilla Bean Cheese Cake

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Tea and Coffee with Mints

Holiday Inn London – Kingston South

Portsmouth Road, Surbiton, Surrey KT6 5QQ

T: 020 8786 6565 f: 020 8786 6575 e: events@hikingston.co.uk w: hikingston.co.uk
prices valid until 31st December 2014, menus are subject to change without prior notice

Banqueting Menu Selector

~ B ~

£37.00

Starter

*Cold water prawns and crayfish mélange in red pesto scented tomato mayo.
Served on a bed of greens, lemon and garlic chives.*

Salad of smoked Trout embellished with gem lettuce, beans, cherry tomato and calamata olives dressed in French dressing.

Duck, Pistachio and Fig Pate.

Arranged on crisp salad leaves with fruit chutney and toasted baguettes

Salad of Spanish Serrano ham, grilled peppers, rocket, marinated olives and artichokes.

Traditional Greek Salad. (V)

Plum tomatoes, buffalo mozzarella, basil and olives arranged on collage of greens. (V)

Main Course

Garlic infused Red Snapper served on cumin scented lentil mash, steamed asparagus and pepper confit.

Apricot and walnut stuffed Leg of Lamb arranged with Roast Potatoes, steamed vegetables with rosemary essence gravy and mint sauce.

Sundried tomato filled supreme of chicken, wrapped in pancetta.

Accompanied with Dauphinoise potatoes steamed sugar snaps, carrots and chasseur sauce.

Lamb Chops served with young roast potatoes, steamed baby corn, beans and Whisky essence demi glaze.

Grilled Pork Loin steak marinated in barbeque spices, served set on a bed of radicchio bubble and squeak and finished with gherkin and white wine scented demi glaze..

Asparagus, wild mushroom and leeks risotto. (V)

Mushroom, Spinach and Cranberry Wellington

Accompanied with oven roasted parsnip, swede and beans. (V)

Dessert

Vanilla Panacotta

Dark Chocolate and Cherry Tart

Traditional Mascarpone Tiramisu

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Banqueting Menu Selector

~ C ~

£47.00

Starter

Pan seared Scallops with green apple, red chard, curly endives and pine nuts. Served with orange, cranberry and ginger coulis.

Scottish Smoked Salmon arranged on fresh asparagus dressed in sour cream and chive dressing

Salad of King Prawns, fresh tomato salsa and avocado.

Venison Pate arranged on fresh rocket leaves, served with balsamic onion confit and toasted organic baguettes

Parma Ham rolled in melon served on crisp salad greens drizzled with honey and mustard dressing

Salad of Char grilled Vegetables and Cypriot Halloumi served with Chilli lemon dressing. (V)

Main Course

Pan Grilled Seabass, served with fondant potatoes, steamed asparagus and turned carrots.

Sole fillets set on a shallot and red chilli Risotto, accompanied with stir fried vegetables.

Gressingham Duck Breasts, young roast potatoes, baby carrots and orange, berry and cognac jus

Guinea Fowl Supremes filled with apricot and Cumberland, served with porcini mushroom sauce, chateau potatoes, grilled mushrooms, carrots and sugar snaps.

British Lamb Chump set on celery and fennel mash. Accompanied with green and yellow courgettes and mange touts

*Portebello Mushroom, Artichoke, Asparagus and Camembert Tarts.
Served with steamed vegetables and tomato sauce (V)*

Fire roasted vegetable Ravioli tossed in sauce Genovese. (V)

Dessert

Mango and Apricot Delice

Dark Chocolate and Black Cherry Dome

Lemoncello and Plum Tart

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Petit Fours Selection with Tea and Coffee

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