

The Menu...

Starters

Wine poached Bay Prawns with fruit chutney and bloody Mary cocktail.

Chicken liver and wild mushroom paté served with guacamole, olives and basil aioli

Pork and Calvados terrine served on mixed greens and rustica marinated black olives.

Mélange of Feta, sweet pepper, courgette, white onion and calamata olives with a drizzle of white wine vinegar and Tzatsiki (V)

Red pepper parfait with goats cheese and aubergines set on tossed Leaves and drizzled with chilli tomato vinaigrette (V)

Main Courses

Cod and pancetta fish cakes, accompanied with garlic scented cherry tomatoes and served with a tarragon cream reduction.

Salmon seared with a creamed mustard and caper sauce, set on a spring onion rosti and sautéed baby carrots.

Tuna supreme dusted with lime and sweet chilli, served with stir fried vegetables

Grilled breast of chicken topped with Brussels paté served steamed vegetables and a rich onion jus

Char grilled chicken breast served with a red wine sauce, mashed potato, steamed broccoli and glazed carrots.

Gressingham Duck breast, with a berry and port reduction, caramelised shallots, chilli, fennel and orange mash

Roasted Lamb Chops served with carrot and bean bundles, roast potatoes, Pomegranate and red wine jus

Roasted Pork Chops cooked with barbeque sauce served set on a bed of radicchio bubble 'n' squeak and finished with a delicate apple and sultana Jus

Braised Lamb Shanks simmered in a whisky and rosemary reduction, accompanied with mashed potatoes, Chantilly carrots and steamed florets of broccoli

Rump Steaks served with chunky fries, grilled cup mushrooms, tomatoes and cognac flamed jus
For parties over 15, steaks will all be cooked medium-well

Vegetarian

Grilled Mediterranean vegetables layered with homemade pasta sheets and a sweet balsamic vinegar and pear sauce, finished with cherry tomato and basil reduction (V)

Avocado, Mozzarella, cherry tomato and basil in a deep filo tart, served with creamy tomato sauce (V)

Quiche of oven roasted American corn, cheddar cheese, peppers, kidney beans and broccoli served with sundried tomato hollandaise (V)

DESSERTS

Tiramisu

Layers of vanilla sponge, mascarpone cream, Brazilian coffee and Marsala wine

Raspberry Syllabub

A Parisian creation of a delicious light syllabub made with a Marc de Champagne mousse, whipped cream and raspberries

Dark Chocolate Torte

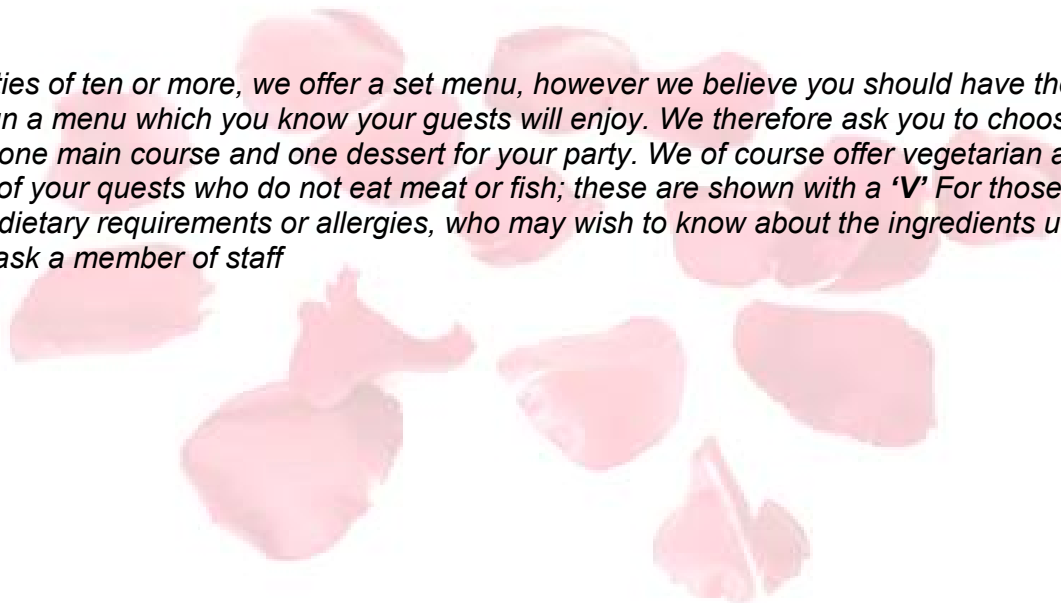
A dark chocolate biscuit crumb covered with rich French brandy flavoured chocolate and cream truffle all encased in a chocolate shell.

White chocolate and strawberry brulee cheese Cake

Biscuit crumb topped with smooth white chocolate cheese cake and decorated with strawberry coulis

Coffee, Tea and Mints included with your dessert.

For parties of ten or more, we offer a set menu, however we believe you should have the freedom to design a menu which you know your guests will enjoy. We therefore ask you to choose one starter, one main course and one dessert for your party. We of course offer vegetarian alternatives for any of your guests who do not eat meat or fish; these are shown with a 'V' For those with special dietary requirements or allergies, who may wish to know about the ingredients used, please ask a member of staff



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