

Banqueting Selector

Here is a selection of sample menus for you to help you plan your perfect event at The Felbridge Hotel & Spa. Please do not hesitate to contact us for any help and any advice you may require.

Choice menus can be catered for by prior arrangement and we will need to have the exact numbers for each menu 72 hours in advance. Please select 1 option per course plus a Vegetarian option. If you would like to add a cheeseboard or a cheese course, just ask.

Should you wish to create your own bespoke menu then do not hesitate to contact any member of the team who will be pleased to help to bring your ideas to the table. Our Executive Chef reserves the right to 'tweak' the ingredients of the dishes from time to time in order to ensure maximum satisfaction of your chosen menu in line with local 'seasonal' availability.

Culinary Regards, *Kirk Johnson*

Soup

Tomato and Pesto (v)	£5.00
Wild Mushroom and Tarragon (v)	£5.50
Leek and Potato (v)	£4.00
Rhubarb, Parsnip and Ginger (v)	£6.00
Green Pea and Ham Hock	£5.50
Seafood Chowder	£6.00

Starters

Charantaïse Melon & Bayonne Ham, Fig Chutney and Red Wine Syrup	£6.50
Tian of Prawn and Crab, Mango and Chilli Salsa, Dill and Caviar Cream	£7.00
Parfait of Chicken Liver, Toasted Brioche, Onion Jam	£7.00
Poached Pear, Roquefort, Rocket & Walnut Salad (v)	£5.95
Terrine of Smoked and Poached Salmon with Potato & Caviar Salad, Lemon Crème Fraîche	£7.95
Escabeche of Red Mullet served with Sour Cream and Truffled Potatoes	£6.25

Crab and Prawn Fish Cakes with Pea Puree and Tartare Cream	£5.25
Duck and Apricot Terrine, Red Onion Chutney with a Sundried Tomato Bread Croute	£7.00
Salad of Confit Duck with a Raspberry Vinaigrette and Toasted Pinenuts	£6.50
Smoked Chicken and Avocado Tian with Wahut and Orange Dressing	£9.50

Main Dishes

Roast Rack of Southdown Lamb, Garlic, Rosemary Crust Spring Onion And Leek Potato Cake, Ratatouille and Redcurrant Jus	£22.00
Rump of Lamb, Sauteed Seasonal Greens, Fondant Potato, Glazed Carrots, Rosemary Jus	£17.00
Slow Roasted Pork Belly, Bubble and Squeak, Calvados Cream Supreme of Cornfed Chicken, Wild Mushrooms, Crisp Pancetta, Garlic Mashed Potato, Garlic Cream	£18.00
Chicken Breast wrapped in Smoked Bacon, Sage Butter crusted New Potatoes, Glazed Carrots, Mustard Cream	£18.00
Breast of Gressingham Duck, Fondant Potato, Seasonal Greens, Honey and Clove Jus	£20.00
Confit Leg of Duck, Spring Onion and Potato Cake, Bitter and Sweet Jus	£15.00
Roasted Sirloin of English Beef, Yorkshire Pudding, Seasonal Vegetables, Roast Potatoes and Jus Roti	£25.00
Grilled Rib Eye Steak, Portobello Mushrooms, Confit Tomatoes, Chunky Chips	£22.00
Herb Crusted Loin of Cod Colcannon, Mustard Cream Fillet of Seabass, Ratatouille, Sauteed Potatoes, Shallot and Tarragon Jus	£24.00

Please see the next page for more main dishes.