

THE CHANNEL SUITE

AT THE LEAS CLIFF HALL

Leas Cliff Hall, The Leas, Folkestone, Kent CT20 2DZ

Tel 01303 228606 Fax 01303 221175 Email Ichfunctions@leascliffhall.co.uk

www.leascliffhall.co.uk



GOLD BANQUET MENU

Create your perfect Gold Banquet menu by pre-selecting up to two starters, two main courses and two desserts.

STARTERS

Serrano Ham and Charentais Melon

Garnished with endive, sun blushed tomatoes, extra virgin olive oil and balsamic reduction

Classic Prawn and Crayfish Tail Cocktail

Prawns and crayfish bound in a Marie Rose sauce set on crisp iceberg and kos leaves. Finished with sweet smoked paprika

Roma Tomato, Mozzarella and Pancetta Salad

Served with frisse biondi leaves and finished with chive crème fraîche and a white balsamic dressing

Wild Boar Parfait En Croute

Served with onion confit and toasted ciabatta

Smoked Chicken and Roasted Red Pepper Pots

Smoked chicken, roasted red peppers and diced mango. Presented in a china pot, served with salad leaves and rustic bread

Chorizo, Olives and Manchego

Thinly sliced Spanish chorizo sausage, queen olives and manchego cheese. Served with baby spinach and chilli oil

Oak Smoked Salmon and Baby Capers

Scottish smoked salmon served with baby capers, garnished with a cucumber and shallot compote and lime oil dressing

Hot Peppered Smoked Mackerel Salad

Served with a horseradish, cucumber and celeriac remoulade, red and swiss chard leaves. Finished with tomato oil

Smoked Bacon, Apple and Black Pudding

Served warm on brioche toast and accompanied with tomato and chilli jam

Starters are served with warm rustic bread and chilled butter

MAIN COURSES

Supreme of Chicken and Serrano Ham

A breast of English chicken wrapped in Serrano ham filled with a gremolata style mousse of lemon, garlic and herbs. Served on sweet potato mash, baby spinach, roasted red peppers with pine kernels and paprika cream

Seared Fillet of Scottish Salmon

Served on Savoy cabbage and roasted shallots with Dauphinoise potato cake accompanied by a sorrel beurre blanc

Slow Roasted Shank of English Lamb

Served on 'Bubble and Squeak' with roasted glazed root vegetables with a rosemary and Merlot jus

Pan Fried Breast of Barbary Duck

Served on spiced red cabbage and sultanas, with a garlic infused fondant potato garnish. Served with a julienne of carrots and a blackberry wine reduction

Braised Rib Eye of Beef

Served with a panache of honey roasted root vegetables, Parisienne château potatoes and a balsamic and red wine reduction, lightly flavoured with horseradish

Tender Roast Pork and Wild Mushrooms

Best end of pork stuffed with apricots, roasted peppers and tarragon, served onto a herby new potato cake, fine beans and garnished with wild mushrooms and finished with a cider cream

Honey Glazed Guinea Fowl

Served on oven roasted ratatouille, cocotte potatoes with pancetta lardons and a light game jus

Jambonette of Chicken and Smoked Ham

Chicken stuffed with smoked ham and red onion confit, served on chive and wholegrain mustard mash, roasted asparagus and a garlic and thyme jus

Gold Banquet Menus are complimented with freshly brewed tea and coffee and a trio of handmade chocolate discs

£30.00 per person

Price is inclusive of VAT and subject to change