

THE CHANNEL SUITE

AT THE LEAS CLIFF HALL

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PLATINUM BANQUET MENU

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

STARTERS

Smoked Duck and Pak Choi Salad

Sliced smoked duck served over grilled pak choi leaves and beef tomato. Finished with a rich plum and soy dressing

Classic Prawn, Crayfish and Lobster Cocktail

Bound in a classic Marie Rose sauce and presented on crisp leaves. Finished with smoked paprika, salmon caviar and rustic bread

Oak Smoked Salmon Swedish Gravadlax

Served with baby capers, cornichons and soused shallots accompanied by cucumber crème fraiche, lime and a light tarragon oil

Pancetta Nicoise

Italian smoked bacon lardons, saffron potato, fine beans and olives, lightly bound with herb oil. Finished with quails' eggs and celery salt

Smoked Chicken and Spiced Peaches

Served with mascarpone and chives. Finished with an avocado salsa

Salmon and Cornish Crab Cakes

Served over a spring onion and watercress salad. Finished with Salsa Verde

Classic Chicken Caesar Salad

Strips of succulent roasted chicken served with baby gem and kos leaves, rustic parmesan croutons and caesar dressing

Parma Ham, Asparagus and Wild Mushroom Tartlet

Served on baby spinach and frisse biondi. Finished with roasted shallots and truffle oil

Starters are served with warm rustic bread and chilled butter

MAIN COURSES

Saffron Baked Sea Bass

Served on mascarpone and chive mash with braised fennel, savoy cabbage and petit pois with chervil velouté

Supreme of Corn Fed Chicken

Corn fed chicken filled with a bacon and chestnut mushroom farce. Served on a boulangere fondant potato with spiced red cabbage with a Puy lentil and rosemary jus

Paprika Marinated Fillet of Scottish Beef

Served with a dauphinoise potato cake, sautéed wild mushrooms and lemon thyme, baby spinach and asparagus with a roasted shallot jus

Confit of Gresingham Duck

Cooked in its own juices with garlic, rosemary and lemon scented thyme. Served with Anna potatoes, vegetable gratin and finished with a sweet raspberry flavoured game jus

Honey Roasted Guinea Fowl

Supreme of guinea fowl filled with a chicken and soft herb mousse served on sweet roasted garlic potato puree with glazed baby onions, confit of fennel and French beans, with a Madeira jus

Orange Glazed Poussin

Poussin glazed with orange and ginger marmalade, served with cocotte potatoes, baby spinach, cumin spiced parsnip puree, chanterelle mushrooms and mushroom velouté

Herb Crusted Rack of Lamb

Gently roasted and served on buttered savoy cabbage, roasted aubergine and courgettes with a stock infused fondant potato and red wine syrup

Pan Roasted Fillet of Salmon and White Bean Dressing

Served onto herby new potato cake, baked asparagus tips with a sauce of white haricots, pimentos and shallots

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

£35.00 per person

Price is inclusive of VAT and subject to change