

# The Warren Lodge Hotel

## BANQUETING MENUS

### Selector A – 3 courses for £22 per person

#### Selector A - Starter selection

##### **VEGETABLE SOUP**

*A Clear Vegetable Soup with Brunoise of Vegetables  
and topped with Crispy Herb Sippets*

##### **PLUM TOMATO SOUP**

*Ripened Italian Tomatoes roasted with Basil  
and topped with Parmesan Sippets*

##### **NORTH ATLANTIC PRAWNS**

*Laid onto a Bed of Seasonal Leaves, tossed in a Citrus Dressing,  
Coated in Dill Mayonnaise and Croutons*

##### **SMOOTH CHICKEN LIVER PARFAIT**

*Flavoured with Thyme and Garlic, sliced onto Red Onion Marmalade,  
with a light Redcurrant Sauce*

##### **SMOKED SALMON AND CHIVE PATÉ**

*Smooth Salmon Paté, wrapped in Smoked Salmon,  
Served on a pool of Chive Lemon Yoghurt Dressing*

### Selector A – 3 courses for £22 per person

#### Selector A – Main course selection

##### **SUPREME OF CHICKEN**

*Poached in White Wine, Mushrooms and Parsley,  
Finished with a Light Tarragon Cream Sauce*

##### **PORK ESCALOPE**

*Lightly pan fried, coated in a Light Grain Mustard and Cream Sauce  
and finished with Honey Roasted Cinnamon Apples*

##### **ROAST LEG OF LAMB**

*Roasted with Garlic and Rosemary,  
Sliced onto a Red Wine Reduction Jus*

##### **SUPREME OF SCOTTISH SALMON**

*Poached in Riesling Wine, flavoured with Dill,  
Finished with a Prawn Butter Cream Sauce*

##### **TRADITIONAL ROAST BEEF**

*Served with Yorkshire pudding,  
Horseradish and Watercress*

**All main courses from this selection include Fresh Market Vegetables**

**Selector A – 3 courses for £22 per person**

**Selector A – Dessert selection**

**STRAWBERRY PAVLOVA**

*Light meringue layered with whipped cream  
and topped with fresh Strawberries*

**WHITE CHOCOLATE MOUSSE**

*Speckled with Milk Chocolate and sliced onto a Dark Rum flavoured  
Butterscotch Sauce*

**LEMON CHEESECAKE**

*Zesty Lemon Cheesecake with a light biscuit base*

**INDIVIDUAL SUMMER PUDDINGS**

*Traditional Forest Berries, poached with Cherry Brandy,  
Layered with Home Cut Bread*

**CHOCOLATE PROFITEROLES**

*Filled with Chantilly Cream and coated in a  
Hot Milk Chocolate and Brandy Sauce*

**Freshly Brewed Coffee and Mints also included**

**Selector B – 3 courses for £25 per person**

**Selector B - Starter selection**

**POTATO AND LEEK BROTH**

*A traditional Welsh Soup, thickened with Double Cream and  
finished with a fine Brunoise of Garden Leeks*

**SEAFOOD SALAD**

*Prawns, Salmon, Calamari and Mussels, tossed in Lemon Vinaigrette  
And laid onto Seasonal Leaves, napped with Marie Rose Sauce  
and topped with strips of Smoked Salmon*

**DUCK AND PISTACHIO NUT TERRINE**

*Duck, layered with Mushrooms and Sun Dried Tomatoes, studded with Pistachio Nuts and flavoured with Cointreau,  
sliced onto a Home Made Redcurrant Salsa*

**SHELLFISH BISQUE**

*A light flavoured Cream Soup with a hint of Tomato, flamed with Brandy and topped with Aioli*

**SPINACH AND SUN DRIED TOMATO TERRINE**

*A Terrine, layered with Feta Cheese and Pesto, served with Olive Bread*

**Selector B – 3 courses for £25 per person**

**Selector B – Main Course selection**

**PAN FRIED CHICKEN BREAST**

Filled with Wild Mushroom and Smoked Bacon Mousse,  
Finished with a White Wine Sauce with a hint of Grain Mustard

**ROAST SIRLOIN OF BEEF**

Roasted to your liking, served with Shallot and Red Wine Jus  
and topped with Glazed Forest Mushrooms and Button Onions

**POACHED SALMON**

Lightly poached Supreme of Salmon, topped with a Brioche Crust flavoured with Sorrel, laid onto a Pool of Lemon  
and Cracked Pepper Sauce

**MEDALLIONS OF PORK FILLET**

Lightly pan-fried with Calvados, Finished with Cream and topped with Honey Roast Apples

**POACHED LEMON SOLE**

Fillets of Lemon Sole filled with Salmon and Prawn Mousse, poached onto a Chervil and Shrimp Sauce

**All main courses from this selection include a selection of vegetables and two potato dishes**

**Selector B – 3 courses for £25 per person**

**Selector B – Dessert selection**

**TOFFEE AND CHOCOLATE CHEESECAKE**

*Traditionally made Cheesecake, sliced onto  
A Strawberry and Passion fruit Coulis*

**ICED LEMON AND LIME PARFAIT**

*Sliced onto a Clear Caramel Orange Syrup*

**IRISH WHISKEY CREAM TORTE**

*A light Short crust Pastry Base topped with Irish Whiskey Bavarois  
laid onto a light Honey Cream Sauce*

**STRAWBERRY TART**

*Fresh Strawberries, cooked in Whiskey Syrup, layered with Vanilla Cream  
In a light Short crust Pastry*

**CHOCOLATE AND MANDARIN TORTE**

*Rich Chocolate and Mandarin, flavoured with Cointreau, cooked on a light  
Short crust Pastry Base*

**Freshly Brewed Coffee and Mints also included**

**Selector C – 3 courses for £30 per person**

**Selector C - Starter selection**

**MARbled SHELLFISH TERRINE**

*Scallops, Prawns, Crabs and Langoustine set in Saffron Jelly,  
Laid onto a Tomato and Brandy Coulis*

**WARM WILD MUSHROOM SALAD**

*Pan fried with Chives and Shallots, laid onto an Olive and Sun Dried Tomato Salad,  
Finished with Parma Ham Crisps*

**HOME SMOKED DUCK**

*Thinly sliced onto a Pink Grapefruit Tossed Salad and drizzled  
with fresh Cranberry Chutney, topped with Celeriac Crisps*

**SALMON AND SCALLOP ROULADE**

*Fresh Poached Salmon and Scallops seasoned with Garden Herbs,  
layered with Crème Fraiche and rolled in Smoked Salmon,  
sliced onto Lemon Yoghurt Dressing*

**Selector C – 3 courses for £30 per person**

**Selector C – Main Course selection**

**MEDALLIONS OF BEEF FILLET**

Pan fried and baked with a Wild Mushroom and Truffle Mousse, napped with a  
Paprika and Stilton Cream Sauce

**FILLET OF TURBOT**

Lightly poached with Champagne and Julienne of Leeks, finished  
with a Dill and Butter Sauce

**ROAST CANNON OF LAMB**

Coated with a Leek Mousse and sliced onto a Compote of Shallots,  
Mushrooms and Roast Garlic, surrounded with a  
Balsamic and Red Wine Reduction Sauce

**ROAST RACK OF LAMB**

Rack of Lamb, topped with a Garlic Buttered Crust, served on a Pool of  
Redcurrant and Thyme Jus

**A selection of vegetables and choice of two potato dishes served with this selection**

## Selector C – 3 courses for £30 per person

### Selector C – Dessert selection

#### **IRISH CHOCOLATE COFFEE CAKE**

Rich Chocolate flavoured with Irish whiskey, layered with Maraschino Cherries and a Light Sugared Sponge

#### **BRANDY SNAP BASKET**

Fresh Fruit Berries Poached in Cognac, topped with Home Made Vanilla Ice Cream flavoured with Orange

#### **MANGO AND LYCHEE BAVAROIS**

Layered with Clotted Cream and Flakes of Chocolate. Served on a pool of Blueberry Syrup

#### **PINEAPPLE AND WHITE CHOCOLATE CRUNCH**

White Chocolate studded with Pineapple served on a Biscuit Base and Finished with Tia Maria Sauce

**Freshly Brewed Coffee and Petit Fours included**

## Vegetarian Options

### Starters

#### **AVOCADO AND TOMATO SALAD**

*Served with marinated Olives and Feta Cheese*

#### **PLUM TOMATO AND MOZZARELLA SALAD**

*Served on a bed of Rocket with Balsamic Vinegar*

#### **BAKED MUSHROOMS**

*With Basil Cream and Garlic and topped with Cheese*

#### **GOAT'S CHEESE AND BABY PEAR TART**

*Served with homemade Chutney*

### Main Courses

#### **TIAN OF ARBORIO RICE**

*Italian Arborio Rice cooked with Oyster Mushrooms, Cream and Parmesan Shavings, served on a pool of Plum Tomato Coulis*

#### **GATEAU OF PROVENCE VEGETABLES**

*Marinated Vegetables char grilled and layered with Plum Tomatoes and Goats Cheese, baked onto Traditional Provençal Sauce*

#### **LEEK CRUMBLE**

*Braised Leeks with Potato cooked in Cream, flavoured with a hint of Mustard and finished with a Brioche Crust Crumble*

#### **WILD MUSHROOM AND QUORN FRICASEE**

*Pan Fried in Garlic and Sage, finished with Fresh Tomatoes and Sour Cream, served with A Timbale of Saffron Rice*

#### **SPINACH AND SUN DRIED TOMATO TERRINE**

*A Terrine, layered with Feta Cheese and Pesto, served with Olive Bread*