

Villiers Park
Winter 2019 external hire menu

Starters

Cajun chicken skewers with sour cream & chive dip
Cod and salmon fishcakes with herb dressing
Classic prawn cocktail
Moules mariniere with warm bread
Chicken liver pâté with crostini & red onion chutney
Smoked bacon, red onion & cheddar quiche
Soup of the day with warm bread (v)
Aubergine 'caviar' with crostini & balsamic reduction (v)
Braised leek & cheddar croquette with red onion chutney (v)
Breaded brie wedges with cranberry sauce (v)

Mains

Fillet of salmon with crushed new potatoes, roasted vine tomatoes & Bloody Mary sauce
Fillet of sea bass with Thai coconut curry sauce & sticky rice
Roasted chicken supreme with wild mushroom sauce, roast potatoes & seasonal veg
Orange-glazed duck breast with Lyonnaise potatoes & star anise carrots
Beef and ale open pie with dauphinoise potatoes & seasonal veg
Roasted belly of pork with braised puy lentils & salsa verde
Beef & butternut squash tagine with mint & pomegranate tabbouleh
Lamb moussaka with Greek salad
Butternut squash, leek & goat's cheese strudel with roast potatoes, jus & seasonal veg (v)
Wild mushroom risotto with rocket & balsamic reduction (v)
Roasted vegetable & chickpea tagine with mint & pomegranate tabbouleh (v)
Halloumi, wild mushroom and couscous stuffed peppers with caramelised onion hummus & dressed leaves (v)
Sweet potato, aubergine & spinach curry with rice and mango chutney (v)

Desserts

Bailey's & banoffee trifle with dark chocolate crumb & creme patissiere
Lemon posset with fennel biscotti
Salted caramel brownie with raspberries, winter berry puree and vanilla ice cream
Chilled coconut rice pudding with mango, mint & pistachio
Sticky toffee pudding with vanilla ice cream
Apple crumble with custard
Chocolate mousse with glazed cherries
Fresh fruit salad

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Tea, Coffee and Mints will be served at the end of your meal

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Organisers should choose one option for each course with an alternative option for vegetarians if required.

Organisers must advise us in advance of any special dietary requirements, including food allergies.

We endeavour to cater to all dietary requirements. However we cannot guarantee that all food has been prepared in an environment free from contact with allergens. Please speak to the Catering Manager if you have any concerns.