

MERCHANT

Banqueting Menu





Banqueting Menu

PLEASE CHOOSE:

One starter, one main course, three side orders and one dessert to devise your preferred menu

- Menu price is determined by main course
- Supplements apply on some dishes where indicated
- All meals are served with freshly baked bread, amuse bouche, tea/coffee and petit fours
- To include an extra choice for starter, main course or dessert please add *5.00 per person, per course*



Each banqueting room is equipped with integrated state-of-the-art audio visual equipment; the main banqueting room can house a dance floor and stage for post-dinner entertainment and each dining table is complemented with a beautiful candelabra.

Complimentary menu tasting is available for two people for parties over fifty.

Starters

MEAT

Duck terrine with orange, beetroot purée and petit salad
Smoked ham and lentil terrine with brioche and port reduction
Fresh melon wrapped in Parma ham with rocket and Parmesan
Beef carpaccio with feta fritters and sun dried tomatoes
Confit duck leg with red cabbage and pear
Chicken liver parfait with spiced apples and toasted brioche
Braised pork cheek with parsnip purée and apple
Parma ham crostini with celeriac remoulade and truffle oil

FISH

Local fishcake with crushed peas and lemon butter sauce
Salade Niçoise - olives, soft egg, confit potato and green beans
Smoked salmon with traditional garnish
Seared scallops with cauliflower purée and black pudding beignet
Smoked cod with spinach and beurre blanc
Portavogie prawn cocktail with rye melba
Dressed crab with pickled beetroot salad and sour dough crisps
Crab and prawn orzo with chilli and lemon

VEGETARIAN

Wild mushroom tortellini, lentils, brunoise vegetables, truffle velouté
Goats' cheese salad with poached pear and balsamic
Mediterranean vegetable and halloumi bruschetta, pomegranate dressing
Caramelised onion and goats' cheese tart
Vine tomatoes with buffalo mozzarella and fresh basil dressing

Soups

Add soup as a middle course for *8.00 per person*

French onion with Gruyère croutons
Potato and leek vegetable broth
Parsnip velouté with cèpes and truffle oil ^(V)
Roast butternut squash and sage ^(V)
Roast plum tomato with basil oil and mozzarella crouton ^(V)
Artichoke velouté
Lobster bisque
Cream of wild mushroom ^(V)
Celery and celeriac ^(V)
Cream of cauliflower ^(V)
Spiced carrot ^(V)

Sorbets

Add sorbet as a middle course for *5.00 per person*

Citrus
Champagne
Seasonal fruits are available upon request and availability

Main Courses

BEEF

Dry aged sirloin, glazed potatoes, herb crusted mushroom and red wine jus.....	79.50
Beef Wellington, madeira sauce.....	74.50
Medallions of beef Diane, potato dauphinoise and garlic spinach.....	69.50
Roast rib of beef, traditional garnish.....	64.50
Braised beef Bourguignon, mushroom, lardons and baby onions.....	59.50

DUCK

Roast duck breast, spiced butternut squash and wild mushroom fricassee.....	64.50
Roast and confit duck cassoulet, parsnip purée.....	59.50

PORK

Roast pork fillet, braised cabbage, beluga lentils.....	59.50
Pork Wellington, braised cabbage, golden raisin jus.....	59.50

CHICKEN

Roast chicken, potato dauphinoise, glazed baby carrots, chicken jus.....	59.50
Roast breast of chicken chasseur, morels, tarragon, roast potatoes.....	59.50

LAMB

Slow roast shoulder of lamb, celeriac purée, baby carrots and thyme jus.....	59.50
Rack of lamb, herb crust, ratatouille and olive jus.....	69.50

FISH

Salmon, asparagus, new potatoes and hollandaise.....	59.50
Roast monkfish wrapped in Parma ham with chorizo and saffron risotto.....	69.50
Poached halibut, tomato beurre blanc and crushed potatoes.....	79.50
Steamed lobster stuffed sea bass, saffron potatoes, green beans and langoustine sauce.....	69.50

VENISON

Roast loin Finnebrogue venison, parsnip purée and Bourguignon sauce.....	74.50
Braised venison haunch, mushroom and pearl onion ragout.....	79.50

VEGETARIAN

Potato gnocchi, asparagus, tomatoes, olives and parmesan	
Wild mushroom ravioli, confit celeriac, spinach and truffle oil	
Roast vegetable Wellington, cranberry chutney and champ	
Roast butternut squash and sage ravioli, squash velouté, pine nuts and aged balsamic	
Wild mushroom risotto with truffle oil and parmesan	

Sides

Please select three for the group:

Champ
Seasonal vegetables
Rocket and Parmesan salad
Glazed carrots
Mashed potatoes
New roast potatoes
Mixed leaf salad
Minted peas
Hand cut chips
Bacon and cabbage
Dauphinoise potatoes
Cauliflower mornay

Desserts

Please choose one:

Merchant miniatures

Eton mess, caramel and chocolate ganache, swan profiterole, macaron

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Lemon tart, crème fraîche and fresh raspberries

Swan profiteroles, crème Chantilly and chocolate sauce

Chocolate fondant, honeycomb ice cream

Dark chocolate and orange tart, vanilla ice cream

Pear and almond tart, vanilla ice cream

Baked white chocolate and tonka bean cheesecake

Sticky toffee pudding, butterscotch sauce and vanilla ice cream

Apple and blackberry crumble, vanilla Anglaise

Selection of Irish Cheese

Seasonal fruit Eton mess

Vanilla crème brûlée

Blackberry panna cotta, spiced apple and sable biscuits

Canapés

Choice of five for 19.50
per person

COLD CANAPÉS

MEAT

Confit chicken and pickled
mushroom

Quail ballotine, pickled beetroot
Foie gras, fig jam and balsamic

Carpaccio of beef, artichoke and
truffle tea

Oak smoked duck, soft quail egg
Foie gras and burnt orange brûlée

FISH

Smoked salmon muscovite
Lobster roll, dulce Americaine

Oyster, cucumber and lime
Smoked mackerel, fennel and
aniseed caramel

Smoked salmon pumpernickel
and Javanese pepper
Crab and crème fraîche, rye bread

VEGETARIAN

Goats' cheese, quince

Tomato consommé, olive tortellini

Beetroot macaron, Javanese
pepper and goats' cheese

WARM CANAPÉS

MEAT

Pine smoked venison

Pork belly, chorizo and almond

Panko crusted lamb, harissa
and mint

Crispy quail, olive and
preserved lemon

Parma ham, smoked
Provolone and polenta chip

Oxtail, onion consommé
and truffle

FISH

Melba crusted salmon,
sauce gribiche

Crab cake, Espellete pepper
Scallop and prosciutto

Poached oyster, passion
fruit sabayon

Halibut, sesame and ponzu

Steamed seabass, lobster mousse

VEGETARIAN

Goats' cheese and onion tart

Smoked aubergine, tomato
and Provolone

Truffle and celeriac pizetta

Finger Food

Choose any four from the following selection for 31.50 per person

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Individual items available for 9.50 per person

Selection of sandwiches, tea and coffee included

Mini fish cakes
Smoked cod brandade on toast
Mini burgers with tomato relish
Steak ciabatta finger sandwiches
Mini goats cheese tart ^(v)
Ham terrine on toast with piccalilli
Quail kiev
Espresso of soup
Smoked chicken and fig crostini
Fish and chips in a cone
Mini steak and onion pie
Sole goujons with tartare sauce
Chicken liver and foie gras parfait on toast
Croque monsieur fingers
Crab club sandwich
Roast pear with parmesan and rocket ^(v)
Ricotta filo rolls with pine nut ^(v)
Tomato bruschetta with olive toast ^(v)
Seared scallops with bacon and rocket
Chip cones ^(v)
Crispy buttermilk chicken, chips and aioli
Wild mushroom and artichoke en croûte ^(v)
Brisket, bacon and mozzarella brioche bun
Chipotle, olive and chickpea brioche bun ^(v)
Crispy calamari, smoked salt garlic aioli
Chorizo and red pepper pizzettas
Selection of French patisseries

