



3 Course Menus

Minimum of 20 people*

Starters

- Beetroot cured salmon, salmon ceviche and smoked salmon parfait with pickled Japanese cucumbers
- Hot-smoked salmon, with a celeriac remoulade and little gem and chive and marinated cucumber ribbon salad
- Pan fried scallops on a fresh pea and mint puree topped with Cornish chorizo crisps and pea shoots (*supplement of £2.00 pp*) max numbers of 80
- Salmon rillettes with cucumber, ginger, soy and honey vinaigrette and wasabi yoghurt
- Seared tuna tataki salad with ginger, soy and sesame dressing (*supplement of £1.00 pp*)
- Seared duck breast with char grilled pineapple, lime jelly served with a confit of duck spring roll & chilli plum sauce (*supplement of £1.00 pp*)
- Chicken liver parfait in a weck jar with seeded croutes and a fig chutney and served with a baby leaf and fresh herb salad with fresh fig to decorate
- Potted "Dingley Dell" pork with "Stampy" toast and a salad of micro greens, Granny Smith apple and crispy crackling
- Ham hock and walnut terrine with chardonnay pickled onions, baby beets and pea shoots
- Salad of 5J ham, aged manchego, white peach, tashkin mint and rocket with a Jerez sherry dressing and served with crisp Sardinian flat bread (*supplement of £2.00 pp*)
- Beetroot three ways, roasted heirloom beetroot, carpaccio of heirloom beetroot and beetroot puree with Ragstone goats cheese on a bed of baby leaves and fresh herbs with a quince jelly garnish
- Rosary goats curd with grilled asparagus, puy lentil salad with salsa verde
- Buffalo mozzarella with plum, baby plum and cherry tomatoes with a homemade pesto and a balsamic and olive oil dressing
- Figs, beetroot and goats curd with endive with apple quince jelly
- Pea and feta tartlet with a fresh herb and baby leaf salad with a lemon dressing
- Potted mushroom and garlic pâté with soda bread and sour cream

All of the above starters will be served with freshly baked breads and butter

Absolute Taste – Dorney Court's in-house event management team

Absolute Taste, 14 Edgel Street, Wandsworth, SW18 1SR

E: events@dorneycourt.co.uk | T: 0208 870 5151 | www.dorneycourt.co.uk

Dorney Court, Court Lane, Dorney, Windsor, SL4 6QP



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Mains

Poached salmon with hollandaise served with buttered Jersey Royal potatoes, with confit of tomato and artichoke stack served with char grilled Norfolk asparagus

Free range Goosenagh chicken sautéed with Muscat grapes, tarragon and Dijon mustard sauce, boulangère potatoes, runner beans and braised spring onions and baby gem lettuce

“Coq au Vin” confit chicken leg and roasted breast served with creamy mash, spinach, caramelised pearl onions and pancetta lardons with a bordelaise jus with a side order of petit pois Français served in a copper pan (number dependant)

Breast of guinea fowl and a confit leg of guinea fowl, roasted roots, sautéed forest mushrooms, pointed cabbage and pancetta with a lemon and thyme beurre blanc

Roasted sea bass with chanterelle mushrooms, buttered Jersey Royal potatoes, roasted chantenay carrots, wilted spinach and topped with a dill and lemon flavoured butter

Slow roasted rump of Spring lamb with creamy dauphinois potato, baby leeks, English bobby beans and served with a warm tomato and basil vinaigrette (*supplement of £2.00pp*)

Local lamb canon with fresh mint pesto served with dauphinois potatoes, honey roasted heirloom carrots, baby courgettes and rosemary and redcurrant jus (*supplement of £3.00 pp*)

Roasted turbot with cherry tomatoes, sage and lemon served with Reggiano parmesan polenta and pan tossed Spring greens with anchovy (*supplement of £3.50 pp*)

Aberdeen Angus fillet of beef with horseradish rosti served with a herby hollandaise and a salad of Swiss chard, roasted baby beetroot, roasted butternut and pumpkin seeds (*supplement of £4.00 pp*)

Beef fillet, with shallot and horseradish confit, celeriac puree, roasted shallots, a fondant potato and a red wine sauce (*supplement of £4.00 pp*)

Primavera risotto with parmesan crackling (v)

Mushroom and asparagus tartlet (v)

Sweet potato and polenta cake served with a ragu of wild mushrooms and topped with a herby crème fraiche with parmesan coated cauliflower, baby leeks and green beans (v)

Cashew nut, butternut and mint nut roasted served with a creamy squash puree, dauphinois potatoes, honey roasted heirloom carrots and baby courgettes (v)

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pudding

Apple tart tatin with Cornish clotted cream and served with a caramel sauce

The perfect lemon tart with strawberry and mint salad

Vanilla pannacotta with a rhubarb jelly and topped with a strawberry and rhubarb compote and served with homemade shortbread

Pineapple carpaccio with a tropical fruit stack served with a lime and mint syrup

Chocolate and ginger truffle tart served with a poached pear and caramel sauce

Tiramisu trifle served with homemade biscotti

Passion fruit curd tart topped with a meringue kisses and passionfruit sauce

Valrhona chocolate fondant with rhubarb and Cornish clotted cream (*supplement of £1.00 pp*)

Praline and dark chocolate mousse with ginger foam and gingerbread fingers

Salted caramel baked cheesecake with cherry compote and peanut brittle

Coconut panna cotta with caramelised pineapple and coconut tuile

Chocolate truffle cake with white chocolate shavings

Hazelnut meringue cake filled with raspberries and fresh cream, served with a raspberry coulis

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