

BANQUETING MENU

STARTERS

Terrine of confit duck, fire roasted bell pepper with cherry tomatoes, summer leaf and truffle oil dressing

Spiced potted crab and crayfish, pickled radish salad and toasted brioche

Pan fried Parmesan polenta, confit tomatoes with crispy baby leeks and sweet pepper sauce (v)

MAINS

Rump of lamb, caramelised baby onions, minted pea puree, wilted savoy cabbage with duchess potatoes and lamb jus

Herb crusted Pollock served with a warm salad of green beans, black olives, fresh herb salsa and a potato gratin

Pan fried pesto Gnocchi, wilted summer greens and a parmesan crisp (v)

DESSERTS

Deconstructed Eton mess with lemon & lime sorbet and a vanilla tuile (v)

Almond and cherry tartlet, vanilla crème anglaise (v)

THE RIVER ROOMS AT THE MERMAID LONDON

EXAMPLE MENU

BOWL FOOD

HOT

Spring lamb minted meatballs with penne pasta and tangy tomato sauce with shaved parmesan

Teriyaki glazed haddock served with stir fried soy vegetable and noodles

Pan fried paneer and vegetable korma served with fried rice and poppadum's (v)

COLD

Grilled Coronation Chicken with mango slaw and toasted pumpkin seeds

Poached salmon with lemon, chive and wholegrain mustard potato salad

Red Leicester and baby leek tartlet with caramelised red onion and basil jam (v)

DESSERTS

Dark and white Chocolate brownie with raspberry Chantilly cream (v)

Lemon, mango and passion fruit posset (v)

Banana and toffee cream cheesecake (v)

CANAPÉS

HOT

Lemon and lime marinated chicken wrapped in bresaola

Peri peri salmon skewers with citrus yogurt

Smoked Applewood, spring onion and leek croquettes with herby mayo (v)

COLD

Confit duck leg and shredded mango pancake

Cornish crab, avocado and wasabi mousse on pumpernickel

Flame roasted bell pepper and avocado salsa croute (v)

SWEET

Lemon curd and summer berries Eton Mess (v)

Passion fruit panna cotta (v)

Orange scented chocolate and fudge brownies (v)