



TAPLOW HOUSE

## **Function Menu 2019**

**Please pre select a set menu, same for all guests,  
and advise of any special dietary requirements**

### **Starters**

**Soup** of creamed Carrot and Coriander, Croutons (v)

**Soup** of roasted Tomato and Red Pepper, Basil Pesto (v)

**Smoked Salmon and Prawns**, Marie Rose, Compress Cucumber, Flower, Lemon

**Sea Bass Ceviche**, Orange, Tomato, Capers, Avocado, Herbs

**Duck Liver Pate**, Raspberry Granola, Mango, Pea Shoot, Balsamic

**Ash Goats Cheese**, Beetroot, Watermelon, Sourdough

**Ballotine of Ham Hock**, Apple, Quail Egg, Piccalilli, Crackling

**Melon**, Parma Ham, Watercress, White Balsamic Jelly

## **Mains**

**Lamb Rump and Haggis**, Couscous, Mushroom, Red Cabbage Marmalade, Jus

**Corn Fed Chicken Breast**, Celeriac, Baby Leek, Thyme Tomato, Corn, Red Wine Sauce

**Duck Breast**, Celeriac Purée, Date, Orange, Pak Choi, Soya Sauce

**Confit Belly of Pork**, Black Pudding, Celeriac Remoulade, Pak Choi, Apple

**Salmon Miso**, Samphire, Pickled Ginger, Black Garlic, Nasturtium, Yuzu

**Red Mullet Bouillabaisse**, Prawns, Scallops, Lobster Bisque, Rouille, Croutons

**Beef Fillet**, Rosti Potato, Savoy Cabbage, Infused Port Shallot, Oyster Mushroom,  
Foie Gras Sauce  
(£7 supplement per person)

**Slow Cooked Beef Cheeks**, Parsnip Purée, Cumin Carrot, Runner Bean Tempura

**Royal Baby Potato**, Baby Leeks, Tunworth Espuma, Truffle (v)

**Gnocchi**, Butternut Squash, Spinach, Tomato, Basil Oil (v)

## **Dessert**

**Lemon Tart**, Meringue, Mint sorbet

**Peanut Slice**, Salted Caramel, Praline

**Chocolate Indulgence**, Cointreau, Macadamia Nuts

**Spiced Apple Crumble**, Butterscotch Sauce

**Vanilla Panna Cotta**, Raspberry, Honeycomb

**Coconut Bavarois**, Lychee and Elderflower Sorbet

**Artisan Cheeses**, Crackers, Grapes and Chutney  
£4 Supplement

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**Freshly brewed Coffee**, handmade Petit Fours

### **Intermediate Course (£3 supplement per person)**

Grapefruit and Sauternes Wine Granita

Champagne and Lemon Sorbet

Gin & Tonic Blueberry Sorbet

**Please note all pre orders are required 21 days prior to your event.**

**£40 per person / Inclusive in a 24 hour conference package**