



West Lodge Park  
YOUR LONDON RETREAT

## Banqueting

£58.00 per person

Including artisan bread rolls and Netherend Farm butter  
Café du Monde coffee and Eilles tea

### MENU A

Traditionally oak smoked Scottish salmon  
Crème fraiche, pickled cucumber, watercress and  
sourdough bread

Roast corn-fed chicken breast  
Fondant potato, sautéed wild mushroom,  
confit garlic, Riesling and tarragon sauce

Baked lemon tart  
Crème fraîche, raspberries

### MENU B

Roast chicken terrine  
Caesar dressing, balsamic onions

Seabass fillet  
New potato cake, roast peppers, confit tomatoes,  
lemon and basil

White and dark chocolate mousse  
Chocolate sauce, pistachio biscuit

### MENU C

Roast tomato soup  
Crispy shallots, basil oil, Parmesan crouton

Twice-cooked feather blade of beef  
Potato terrine, seasonal greens, Chantenay carrots, Bordelaise sauce

Vanilla pavlova  
Mixed berry compote, star anis

### MENU D

Hand-picked crab mayonnaise  
Ciabatta toast, celeriac remoulade

Slow-cooked stuffed lamb shoulder  
Minted crushed potatoes, braised cabbage, redcurrant jus

Mango and coconut mousse  
Shortbread

### VEGAN MENU

Red pepper hummus  
Roast heritage beetroot, dukkah, chilli oil,  
Lebanese flatbread

Hand-rolled potato gnocchi  
Ratatouille, smoked aubergine

Raspberry mousse  
Coconut chocolate ganache, flapjack

### VEGAN OPTIONS

Vegetable Kerala curry **VE**  
Coconut basmati rice, paratha

Wild mushroom pithivier **VE**  
with tarragon sauce

Sumac grilled aubergine **VE**  
Spiced chickpea and tomato ragout,  
pomegranate, coconut yoghurt