

Lythe Hill Hotel & Spa Banqueting Dinner Menus

Menu One

Ham hock terrine, with capers, free range egg

and Lythe hill made piccalilli dressing

Pan fried Scottish salmon escalope

with fennel & watercress salad roasted new potatoes and Chive butter sauce

Coxes apple mousse topped with apple jelly,

cinnamon & apple sorbet

Tea & Coffee

served with petit fours

Menu Two

Crab and avocado salad

served with chive and oven dried tomato dressing

Slow roast English pork belly flavoured with five spice

apple and ginger puree, braised savoy cabbage

Rich dark chocolate tart with clotted cream

and chocolate crisp

Tea & Coffee

served with petit fours

Menu Three

Free range chicken liver parfait

with silver birch wine jelly & toasted brioche

Steamed fillet of lemon sole served with sauce vierge

minted new potatoes and wilted young spinach

Oven roasted plum halves

& orange polenta cake

Tea & Coffee

served with petit fours

Menu Four

Leek Potato and smoked salmon soup with chive cream

served hot or cold to your choice!

Pan fried Gressingham duck breast, with Jerusalem artichoke puree

served with grain mustard sauce and watercress

Lemongrass crème brûlée with poached seasonal

and shortbread biscuit finger

Tea & Coffee

served with petit fours