

Lythe Hill Hotel & Spa Banqueting Reception Menus

Menu One

Cold

Flaked Scottish salmon, yoghurt and coriander

Flaked Gressingham duck with cucumber & spring onion

Parmesan cheese straws (v)

Hot

Finnan haddock fish cakes with leeks and parsley & tartar sauce

Mini Cumberland sausage toad in the hole

Butternut squash, spinach and tomato tartlets (v)

Dessert

Classic lemon tart

White chocolate and freeze dried raspberry éclairs

Menu Two

Cold

Prawn cocktail

Scottish Smoked Salmon with horseradish cream, caper and lemon

Chicken liver pate with red onion marmalade on toasted brioche

Red wine poached pear, with waldorf salad and walnuts (v)

Hot

Cornish Crab cakes with sweet pickled vegetables

Black pudding with pan fried Quail's egg

Mini steak and ale pie with mustard mash

Chestnut mushroom topped with leek rarebit glaze (v)

Dessert

Eaton Mess

Chocolate brownie

Seasonal fresh fruit tart with vanilla cream

Menu Three - Finger Buffet

Open Sandwiches

Cornish crab and watercress with grain mustard mayonnaise

Rare Roast English Sirloin of beef with horseradish and macerated vegetables

Mature cheddar cheese with homemade fruit chutney on crusty white bread (v)

Hot

Mini fish and chips with tartar sauce

Southdown's 'Shepherd's pie

Red onion and ragstone goats cheese pitta pizza

Dessert

Mini Bramley apple & vanilla custard crumble

Strawberry & clotted cream scones

Dark chocolate tart with orange marmalade