

Taplow House function menu 2017-2018

Please choose three starters, three mains and three desserts to create the perfect menu for your event.

If you require a vegetarian option then please include this in your selection of three.

Starters

Soup of creamed Carrot and Coriander, Croutons

Soup of roasted Tomato and Red Pepper, Basil Pesto

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

Gnocchi, Butternut Squash, Spinach, Tomato, Basil Oil

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

£4 Supplement

Tea, Coffee's and Petit Fours (£6.95 supplement per person)

Intermediate Course (£3 supplement per person)

Grapefruit and Sauternes Wine Granita

Champagne and Lemon Sorbet

Gin & Tonic Blueberry Sorbet

Complete the pre order form with your guest's names, selections and dietary requirements.

Please note all pre orders are required 14 days prior to the event.

£35 per person / Inclusive in a 24 hour conference package