

# GRAND HARBOUR HOTEL

## BANQUETING MENU

Please select a menu consisting of one starter, one main course and one dessert for your entire party.

### Starters

Smoked salmon salad, lemon & dill dressing, rye crostini – supplement of £2

Duo of melon, figs and parma ham, balsamic dressing (g)

Warm goats' cheese and cranberry tart, baby leaves and chutney (v)

Pressed ham hock and leek terrine, watercress rocket salad, pesto dressing

Crayfish & passion fruit cocktail (g)

Mozzarella & beef tomato, basil dressing and rocket (v, g)

Duck & Orange Pate, Dressed Mixed Leaves, Crostini

Chargrilled Vegetable Terrine, Balsamic Glaze (v, g)

Trio of Melon, Mango Sorbet (v, g)

Charcuterie with blue cheese and roquito – supplement of £4

## Mains

Fillet of salmon, chive cream, new potatoes, samphire (g)

Sirloin of beef, yorkshire pudding, roasted chateau potatoes, seasonal vegetables –  
supplement of £5

Braised pork fillet, crispy fondant, mixed seasonal vegetables, apple and sage jus (g)

Rump of lamb, dauphinoise potatoes, asparagus, redcurrant rosemary jus – supplement  
of £3

Fillet of chicken with mozzarella wrapped in bacon, roast potatoes, seasonal  
vegetables, red wine jus (g)

Seabass fillet, citrus dill butter, fondant potato, asparagus spears (g) – supplement of £5

Wild mushroom and leek filo, tomato coulis (v)

Sweet chilli polenta, asparagus and grilled halloumi (v)

Fillet of chicken, tarragon cafe au lait, gratin potato medley of vegetables (g)

Roast vegetable stack with a tomato coulis and parmesan

Rosemary duck breast, roast potatoes, seasonal vegetables – supplement of £3.50

## Desserts

Passion fruit cheesecake, chocolate shavings

Fresh fruit salad with sorbet

Mango parfait, berry coulis – supplement of £2

Chocolate mousse tear drop

Lemon meringue tart, raspberry coulis

Strawberry cheesecake, chocolate sauce

Warm apple and cinnamon crumble, vanilla ice cream - supplement of £2

Berry pavlova, fruit coulis

Mille feuille and fresh minted berries