

Events at Vintners' Hall



Vintners' Hall Canapés Selection – Sample Menu

HOT MEAT

Wild rabbit and creamed mushroom tartlet
Cumin scented lamb rump & roasted aubergine skewer
Old spot pork & chorizo brochette
Griddled rare beef crostini with watercress and béarnaise sauce

HOT FISH

Butter fried tiger prawns in a coconut crumb with a mango & chilli salsa
Dorset crab & sweetcorn beignet
Smoked salmon, gruyere cheese and chive croque monsieur

HOT VEGETARIAN

Asparagus & ricotta tartlet
Sun dried tomato, olive and basil beignet
Wild mushroom, sage and parmesan risotto cake
Ratatouille cups

COLD MEAT

Ham hock and piccalilli on granary toast
Smoked duck, watercress and plum sauce filo cups
Rare fillet of lamb on rosemary polenta with sun blushed tomato
Rare fillet of beef on brioche with salsa verde

COLD FISH

Potted spiced Norfolk shrimps on toast
Seared tuna, water chestnuts and wasabi dressing
Smoked mackerel pate with horse radish and apple on toast
Smoked salmon and dill crème fraiche blini sandwiches

COLD VEGETARIAN

Feta cheese, sun blushed tomato and mint skewer
Goat's cheese & beetroot chutney on toast
Caesar salad filo pastry tartlet
Leek & chive quiche

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Vintners' Hall Reception Selection – Sample Menu

HOT CANAPE CHOICES

Wild rabbit and creamed mushroom tartlet
Old spot pork & chorizo brochette
Griddled rare beef crostini with watercress and béarnaise sauce
Butter fried tiger prawns in a coconut crumb with a mango & chilli salsa
Seared Scottish scallop on beetroot toast
Smoked salmon, gruyere cheese and chive croque monsieur
Asparagus & ricotta tartlet
Sun dried tomato, olive and basil beignet
Wild mushroom, sage and parmesan risotto cake

COLD CANAPE CHOICES

Ham hock and piccalilli on granary toast
Smoked duck, watercress and plum sauce filo cups
Rare fillet of lamb on rosemary polenta with sun blushed tomato
Rare fillet of beef on brioche with salsa verde
Potted spiced Norfolk shrimps on toast
Seared tuna, water chestnuts and wasabi dressing
Smoked mackerel pate with horse radish and apple on toast
Smoked salmon and dill crème fraiche blini sandwiches
Feta cheese, sun blushed tomato and mint skewer
Goat's cheese & beetroot chutney on toast
Caesar salad filo pastry tartlet
Leek & chive quiche

BOWL FOOD CHOICES

Lemon pepper chicken with citrus cous-cous
Thai green chicken curry with coconut rice
Lamb kofta with chopped salad and mint yoghurt dip
Chorizo paella
Beef in black bean sauce with stir fried vegetables and noodles
Sauteed tiger prawn and cherry tomato linguini with herb cream
Butter nut squash and chilli curry with cardamom rice
Wild mushroom and sage risotto
Pear, blue cheese and pickled walnut salad

DESSERTS

Millefeuille of chocolate and poached pears
Citrus cheesecake with candied zest
Fruit skewers
Raspberry pavlova
Brandy snap baskets of berries
Rum & raisin pudding
Strawberry tart

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Vintners' Hall Hot Fork Buffet – Sample Menu

Plated starters

Loch Duart smoked salmon salad with a caper & lemon dressing
West Country smoked mackerel pate, herb salad and toasted flutes
Classic prawn & crayfish cocktail bound together with Marie Rose sauce
Game terrine with piccalilli sauce and granary toast
Chicory, pear, pickled walnut and blue cheese salad
Char-grilled pepper, courgette and aubergine tian with rocket salad and sun blushed tomato dressing

Hot buffet

Wild boar & apple sausages, red onion mash and thyme gravy
Braised beef & vegetable casserole, parsley dumplings and horse radish mash
Shepherd's pie with roasted root vegetables
Minted lamb Cassoulet with mixed beans in a vine roasted tomato sauce and buttered rice
Vintners fish pie topped with Dorset cheddar mash, seasonal greens
Salmon & chive fish cakes with tartar sauce
Mango & chilli chicken with herb rice
Thai red chicken curry with coconut rice
Garden vegetable & pearl barley hot pot
Mushroom stroganoff with braised rice
Leek & goats cheese tart with buttered new potatoes

Sides

Carrot & celeriac slaw with herb dressing
Mixed leaf salad with garlic croutons and whole grain mustard dressing
Penne pasta, olive, artichoke, and pepper salad with basil pesto
Mixed bean, butternut squash and chilli salad
Plum tomato, roasted red onion and fennel salad with balsamic glaze

Plated desserts

Bakewell tart with clotted cream
Sticky toffee pudding with toffee sauce
Vanilla burnt cream with berry compote
Strawberry & basil pavlova
Fruit salad with lemon sorbet

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Lunch and Dinner Sample Menu

Starter

Dorset crab brulee, soused cumpers and Melba toast.
Sloe gin & juniper cured salmon, seasonal beets and horse radish crème fraiche.
Salad of smoked sliced halibut, caviar, pea shoots and herb oil dressing
Wild duck & chicken liver terrine, pickled walnuts, autumn leaves and damson dressing.
Smoked chicken & pancetta tian, baby leaves and squash dressing
Oxford blue cheese mousse, chicory and caramelised pear salad.

Main

Braised blade of Longhorn beef, colcannon potatoes, roasted shallot, seasonal greens and red wine jus
Roast fillet & belly of Old spot pork, apple crushed potatoes, carrot puree, curly kale and pork jus.
Roast rump of lamb, root vegetable Dauphanoise, cauliflower puree, hispi cabbage and rosemary jus.
Grilled fillet of bream, Lyonnais potatoes, cavolo Nero and brown shrimp butter
Roast breast of grouse, thyme glazed fondant potato, artichoke puree, curly kale and game jus
Roast breast of pheasant, black truffle potato, pumpkin puree, cavolo Nero and game jus

Dessert

Plum & orange blossom frangipani tart with orange syrup
Pear tart tatin, pear sorbet and butterscotch sauce
Honey panna cotta with seasonal berries and almond snap.
Sticky medjool date pudding, clotted cream and toffee sauce.
Autumn berry parfait with hazel nut crust
Black fig burnt cream with lavender biscuits.

Tea, coffee & chocolates