Hilton at St George’s Park

Dinner Menu

Please select the same ONE STARTER, ONE MAIN COURSE, and ONE DESSERT to form your menu for the entire group.
Menu supplement charges are applicable if you would like to upgrade your menu choice/s, these are noted next to each item.

Choice Menus are available for minimum numbers of 40 or more guests, at an additional cost if agreed. Place cards and full pre-order is required for this option.
SOUP

Sweet potato soup
Roasted pepper and tomato soup with herb croutons

STARTERS

Cappachio of beef with Asian vinaigrette and baby greens
Baked peppered goats cheese, served on garlic ciabatta, rocket salad and black olive tapenade
Thai spiced roasted salmon salad, lime yoghurt, tom yum prawn
Cantaloupe melon, minted mascarpone and fresh berry compote
MAIN COURSE

Roast loin of pork, potato gratin, honey and thyme cream sauce
Supreme of chicken, filled with goats cheese, wrapped in bacon with a wild mushroom and red wine sauce
Char grilled chicken, Provencal vegetables, sweet potato mash, pesto cream
Fillet of salmon, ciabatta, basil and parmesan crumble, roast tomato coulis

VEGETARIAN MAIN COURSE

Roasted pepper linguine with artichokes and walnuts
Potato dumplings with peppers, courgettes, broad beans, tomato & basil sauce
Caramelised onion and goats cheese tart, wild rocket and balsamic dressing
Root vegetable gratin, artichoke and wild mushroom cream
Vegetable and chickpea tagine, lemon cous cous, toasted pitta

DESSERT

Chocolate ganache tart, vanilla mascarpone
Lemon & lime cheesecake
Strawberry champagne torte
Profiteroles served with dark chocolate sauce

Coffee & Mints included in the Rate
SUPPLEMENT CHOICES

STARTERS

Scottish smoked salmon timbale, herb salad and dill cream (£6.00pp)
Cray fish and prawn salad with Marie rose (£6.00pp)
Hot smoked salmon with a potato and chive salad and a beetroot puree (£5.00pp)
Rilette of duck, spiced fig relish and bruschetta (2.00)
Cured meat platter- Italian cold meats, roasted piquillo pepper with cream cheese, green chillies, marinated olives, balsamic onions and focaccia bread (£6.00pp)
Marinated vegetable platter, grilled aubergine, stuffed vine leaves, grilled zucchini, artichokes, balsamic onions and tomato focaccia bread (£6.00pp)

MAIN COURSES

Breast of corn fed chicken, dauphinoise potato, wild mushroom cream sauce (£2.00pp)
Pistachio crusted lamb rack, minted pea puree, redcurrant and ginger jus (£10.00pp)
Hickory slow cooked beef, saladaisse potato, red wine and tobacco onions (£6.00pp)
Braised shoulder of lamb, smashed parsnips, smoked bacon, glazed shallots, redcurrant sauce (£6.00pp)
Fillet of beef, thyme and horseradish fondant, fine beans in pancetta, honey glazed carrots, madeira sauce (£10.00pp)
Fillets of sea bass, sweet potato nicoise, black olive tapenade, lemon balm butter sauce (£5.00pp) (max 40 people)
Duo of duck, five spice roasted breast and confit leg, butternut squash puree, marmalade glaze (£6.00pp)
Roast cannon of lamb, fondant potato, redcurrant jus (£10.00pp)
Poached salmon, grilled asparagus, chive & horseradish potato cake, champagne sauce (£2.00pp)
**SUPPLEMENT CHOICES**

**VEGETARIAN OPTIONS**

Thai green vegetable curry with coconut rice, Naan bread (£2.00pp)  
Five bean cassoulet with griddled polenta (£2.00pp)  
Risotto Milanese with wild mushrooms, white truffle oil and pecorino shavings (£3.00pp)  
Four cheese tortellini, butternut squash, sun dried tomato and basil cream sauce (£3.00pp)

**DESSERTS**

Passion fruit and orange tear drop mousse (£2.00pp)  
Salted caramel and chocolate cheesecake, white chocolate sauce (£2.00pp)  
Trio of Chocolate Pyramid mango syrup (£3.00pp)  
English cheeses served with grapes, celery and savoury biscuits (£5.00pp)

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Petit Fours (£5.00pp)