



HILTON LEICESTER

Please ensure one menu is chosen for your entire party

£27.00 per head

Menu 1

White Onion & Cider Soup with Thyme Roasted Baby Onions

Roasted Chicken Supreme served with Herb Crushed New Potatoes, Green Beans,
Glazed Carrots and Smoked Bacon and an Oyster Mushroom & Tarragon Jus

Strawberry Charlotte with English Cream Sauce

Coffee/Tea

Menu 2

Duo of Melon with a Mango, Mint & Pineapple Compote

Grilled Pork Loin Steak served with an Apple & Raisin Chutney, Cabbage Potato Cake,
Glazed Carrots and Broccoli with a seeded Mustard Sauce

Chocolate Torte with Irish Cream Liquor Sauce

Coffee/Tea



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Menu 3

Warm Roast Cherry Tomato, Brie & Red Onion Chutney Tartlet with a Balsamic Glaze

Cajun Spiced Salmon served with an Olive Mash, Roasted Mediterranean Vegetables and Green Beans with a Paprika Cream Sauce

Vanilla Cheesecake with Red Berry Coulis

Coffee & Mints

Menu 4

Asparagus Soup with Smoked Bacon Croutons

Herb Roasted Chicken Supreme served with a Sweet Potato Mash, Roasted Mediterranean Vegetables and Green Beans with a lightly spiced Tomato Sauce

Mango Torte with Raspberry Syrup

Coffee & Mints



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Menu 5

Parma Ham with Rocket, Oregano marinated Bocconcini, Sweet Cherry Tomato and Black Olive Tapenade

Herb Roasted Chicken filled with a Spinach and Mushroom Mousse, served with Roasted Courgettes, Steamed Carrots, Duchess Potato and a White Wine Chive Cream Sauce

Passion Fruit Teardrop with Fruits of the Forest Compote

Coffee & Petit Fours

Menu 6

Duo of Smoked Salmon and Mackerel with Celeriac & Horseradish Remoulade and Herb Oil

Pan Fried Loin of Lamb flavoured with Garlic & Rosemary, served with Dauphinoise Potato, Roasted Courgettes, Steamed Carrots and a Rich Port Wine Jus

Strawberry Pavlova with Red Berry Syrup

Coffee & Petit Fours



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Menu 7

Warm Caramelized Chorizo and Sun Dried Tomato Tartlet with a Rocket Leaf & Manchego Cheese Salad drizzled with Chilli Oil

Grilled Seabass Fillet served with Spring Onion Mash Potato, Green Beans wrapped in Pancetta and Braised Fennel & Vermouth Dill Cream Sauce

Chocolate Truffle Torte with Orange & Basil Compote and a Vanilla Bean Sauce

Coffee & Petit Fours

Menu 8

Chicken Liver Terrine with a Plum & Ginger Chutney served with Crusty Rye Bread

Braised Rump of Beef served with Colcannon Mash Potato, Steamed Broccoli, Roasted Carrots and a Pancetta, Baby Onion & Tarragon Red Wine Jus

Strawberry Cheesecake with Minted Soft Fruit Compote

Coffee & Petit Fours



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Menu 9

Red Wine Poached Pear with Prosciutto Ham and a Blue Cheese Dressing

Butternut Squash Soup flavoured with Rosemary

Pan Fried Fillet of Beef Medallions served with Gratin Potato, Green Beans,
Roasted Carrots, Horseradish Creamed Baby Onions and a Red Wine & Oyster
Mushroom Jus

Irish Cream Torte with Espresso Cream Sauce

Coffee & Chocolate Mints



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Menu 10

Smoked Chicken Salad with a Mango & Pineapple Salsa

Asparagus Soup with Lemon Scented Herbs

Pan Fried Lamb Loin flavoured with Garlic & Rosemary served with Steamed Broccoli, Glazed Carrots, Roasted Thyme Chateau Potatoes and Oyster Mushroom & Red Wine Jus

Duo of Chocolate Teardrop Torte with Amaretto Cream Sauce

Coffee & Petit Fours



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Menu 11

Wild Boar Terrine with Apple Chutney and Crusty Wholemeal Bread

Carrot & Coriander Soup with Parsnip Crisps

Roasted Rump of Lamb flavoured with Rosemary and Garlic served with Duchess Potato, Green Beans, Roasted Carrots and a Red Current Sauce

Brandy Snap Basket filled with Strawberry Mousse with Red Berry Coulis

Coffee & Petit Fours

(Selection of Cheese and Biscuits can be added to each menu at £6.00 per person)



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Vegetarian Options

Butternut & Asparagus Puff Pastry Parcel with a Chive Cream Sauce

OR

Oyster Mushroom & Asparagus Tartlet with a Basil Cream Sauce

OR

Baked Spinach & Feta Cheese Filo Parcel with a Tomato & Garlic Sauce

OR

Vegetable & Bean Hotpot topped with Golden Potato
(Suitable for Vegans)

OR

**Mediterranean Vegetable Polenta topped with Caramelized Red Onion Jam
and Goats Cheese served with a White Wine & Basil Cream Sauce**

OR

**Asparagus and Mushroom wrapped in Golden Puff Pastry served with a
White Wine Butter Cream Sauce**

OR

Mediterranean Vegetable Stack topped with Haloumi Cheese

OR

Gateaux of Root Vegetables and Potato with a Carrot and Coriander Sauce