

LONDON HILTON ON PARK LANE

BANQUETING MENU SELECTORS





MENU A

Starter

Teriyaki beef, pickled daikon, miso dressing

Arctic char, with apple horseradish and cucumber salad

Chorizo and pepper tart

Sea bass, fennel puree, garlic mushroom crumb, shiitake dust, grilled asparagus

Rabbit terrine, carrot puree, pickled vegetable and sage crumble



Main

Beef fillet, smoked garlic mash, carrot and swede

Beef fillet, sweet potato dauphinoise, baby courgette

Monkfish, herb crushed potato, provencal vegetable, tomato beurre blanc

Braised shoulder of lamb, lamb cutlet, asparagus, pommes sauté and natural jus

Guinea fowl, black trumpet mushroom, baby leeks, with goats cheese potato gnocchi



Dessert

Chocolate brownie, hazelnut chocolate mousse

Mango cheesecake and coconut foam

Raspberry soufflé, passion fruit compote

Cherry sphere

Pistachio and caramel mille feuille





MENU B

Starter

Roasted beetroot, goats cheese and hazelnut granola
Earl grey salmon, whiskey gel
Elderflower mackerel, mango and coriander puree, chilli prawns
Onion, broad beans, spinach and feta tart
Waldorf salad



Main

Pan fried sea bass, chive mash, braised baby fennel, confit tomato and mussel velouté
Lamb rump, fondant potato, leek puree, honey glazed carrots, lamb jus
Duck supreme, spiced wine jus, Parmentier potato, squash puree, salsify crisp
Corn fed chicken, chicken velouté, potato and spring onion frittata, sprouting broccoli
Pan fried sea trout, cinnamon flavoured wild rice, mushroom ceviche, brown shrimp butter



Dessert

Raspberry and chocolate parfait
Cherry parfait
Apricot delice
Hazelnut soufflé
Rhubarb white chocolate cheesecake





MENU C

Starter

Butternut and lemon thyme tart, sumac and yoghurt dressing
Sesame salmon with compressed cucumber, apple and celery
Smoked trout with pumpernickel and lemon gel
Roast pepper panna cotta, mozzarella cream, balsamic gel, grilled artichoke
Salmon, broccoli puree, grilled baby leeks and pickled baby vegetables



Main

Duck confit, sticky rice wrapped in nori, grilled bok choy, hoi sin and spring onion sauce
Corn fed chicken, charred banana shallots, fondant potato, shiitake lemon thyme jus
Salmon fillet, green beans, sun blushed heritage tomato, sauté potatoes, basil cream
Baked cod, caramelized cauliflower puree, saffron potato, courgette solferino, apple cider cream
Lamb navarin, creamy mash potato, root vegetables



Dessert

Chocolate soufflé, raspberries and vanilla ice cream
Mango, lemon meringue and raspberry tart
Chocolate and raspberry delice
Pineapple and coconut parfait
Apple and pear crumble, toffee anglaise

