



DoubleTree Private Parties

Sample Grazing Menu

Menu will be served in stages throughout the evening

Starters

Canapes

Mini French Dip Beef Sandwich (G/E/M/SD)

Smoked Salmon, Pickled Beetroot & Wasabi Cream Cheese on
Pumpernickel (F/M/G)

Golden Crispy Jalapenos Lime & Tequilla Mayo (G/E/MU/E/V)

Mains

Shredded Peri Peri Chicken with Chilli Chutney,
Flat Bread & Salad (G/MU/SD)

Pulled Pork with Pico de Gallo, Coriander-chilli &
Lime Slaw Tacos (E/MU/SD)

Warm Savoury Tarts (G/E/M/VE)

Falafel & Onion Bhajis (G/V/VE)

Oven Baked Spinach & Ricotta Frittata (E/M/V)

Smoked Meat Platter of Ham, Chicken Terrine & Duck (SD)

Smoked Fish Platter of Salmon, Mackerel & Trout (F)

Potato Wedges with Rock Salt & Thyme (V/VE)

Heritage Tomato & Roasted Lemon Salad (MU/V/VE)

Couscous Salad with Sun blush Tomato, Roasted Squash
& Peppers (G/V/VE/MU)

All served with a wide variety of dressings and sauces, and a selection
of home baked breads (SD/C/SS/S/M/E)

Desserts

Lemon Cream Filled Profiteroles
with raspberry pieces (G/E/M/V)

Mini Cappuccino Mousse
with Ginger Biscuits (G/E/M/V/T/P)

Salted Caramel Brownie (G/E/M/V)





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Sample Dinner Menu

Select one starter, main and dessert for the entire group and advise us of any special dietary requirements.

Starters

Curried Parsnip Soup

topped with chopped chestnuts and cavolo nero pesto (C/S/V/VE)

Smoked Chicken & Ham Hock Terrine

mustard mayonnaise, pickled vegetables, tea-soaked raisins, baby herb salad & toasted brioche (MU/E/M/G/S/SS/T)

Prawn Cocktail, rested on a Chiffonade of Lettuce

topped with pico de gallo a tangy marie rose sauce served in a scallop shell with sourdough crostini (SS/G/T/CR/MO/MU/E)

Mains

Roast Breast of Turkey Roulade stuffed with Sage & Onions

served en-croute filled with sausage meat, diced pancetta & dried cranberry stuffing & bread sauce, roast carrots, mixed greens, cocotte potato's & red wine, tarragon jus (M/G/SD/C/E/MU/S)

Salmon, Cod & Spinach Pithivier

with lobster cream sauce, parsley & chive mash, roasted baby carrots and purple broccoli (F/E/M/G/CR/MU)

Butternut Squash, Spinach & Sage Gnocchi

with grano padano shavings, tomato & bean casserole (G/S/C/V/M)

Desserts

Chocolate Orange Torte

served with chantilly cream & macerated strawberries (S/M/P/T/V/G)

Bitter Chocolate Cheesecake

with salted caramel, fresh raspberries & chocolate soil (M/G/V/T/E)

Christmas Pudding with Rum, Raisin and Mixed Nut Glaze

served with Brandy Cream (G/T/M/V/SD)

Tea, Coffee & Mince Pies (G/E/M/S/SD/T)

