

WESTMINSTER COLLEGE

MENU A – CHEF'S CHOICE
£24.95 PER PERSON (EX VAT)

STARTERS

Baked goats cheese served with char-grilled peppers and a hazelnut and raspberry dressing

Or

Smoked mackerel mousse, toasted granary bread with an orange and horseradish vinaigrette



MAIN COURSES

Roast chicken supreme a "la Veronique"
a white wine based sauce with tarragon and white grape

Or

Fillets of baked trout with a caper and almond butter sauce

Steamed new potatoes
Panache of seasonal vegetables



DESSERTS

Rich chocolate fudge cake with rose water flavoured cream

Or

Wild fruit set in jelly with a caramelized cream topping



Coffee and mints

ALTERNATIVE OPTIONS
AT £24.95 PER PERSON (EX VAT)

STARTERS

1. Chicken breast, avocado and pink grapefruit on a watercress salad with Greek yoghurt dressing
2. Spiced carrot soup with coconut and nutmeg cream
3. Smooth chicken liver and pistachio pate with red onion marmalade
4. Smoked haddock and lemon soup with basil oil and garlic croutons
5. Baked goats cheese served with char-grilled peppers and a hazelnut and raspberry dressing
6. Smoked mackerel mousse, toasted granary bread with a orange and horseradish vinaigrette
7. Course pork terrine with apple and cider chutney and French bread
8. Cream of wild mushroom soup flamed with Brandy served with Gruyere toasts



MAIN COURSES

1. Stuffed beef tomato with saffron and vegetable couscous topped with boiled quails egg and hollandaise sauce
2. Homemade "Beef Olives", steaks stuffed with pork mince and black olives, braised in rich red wine gravy
3. Herb crusted salmon fillet with a citrus butter cream sauce
4. Roast chicken supreme "a la Veronique", a white wine based sauce with Tarragon and white grape
5. Artichoke and chickpea tagine with herb infused couscous
6. Fillets of baked trout with a caper and almond butter sauce
7. Marinated lamb or vegetable kebabs with Moroccan spices served with yoghurt and coriander dip
8. Pork loin steak with caramelized apples served with a Port and Stilton sauce



DESSERTS

1. Rich chocolate fudge cake with rose water flavoured cream
2. Baked blueberry cheesecake with cinnamon cream
3. Caramelized lemon tart with vanilla ice cream
4. Wild fruit set in jelly with a caramelized cream topping
5. Flourless chocolate tort with passion fruit sauce
6. Homemade pecan and maple tart with vanilla cream
7. White chocolate and cardamom mousse with peppered strawberries
8. Lemon posset with spiced shortbread biscuits



WESTMINSTER COLLEGE

MENU B – CHEF'S CHOICE
£29.95 PER PERSON (EX VAT)

STARTERS

Courgette, prawn and ricotta cheese terrine with gazpacho sauce and French bread toasts

Or

Pan seared wood pigeon breast on a light potato cake with cassis jus
(Seasonal)

Or

Avocado and red pepper mousse with a tomato and walnut dressing on wholemeal toast



MAIN COURSES

Roast leg of spring lamb with a red wine glaze, sautéed greens and Lyonnaise potatoes

Or

Pan fried tuna steak with lime, Wasabi flavoured celeriac mash served with buttered broad beans

Or

Butterbean and Roquefort tart with dressed salad leaves and Port jelly



DESSERTS

Date and walnut tart with hot vanilla sauce

Or

Double chocolate brownie with passion fruit sauce and Chantilly cream

Or

Poached pears in red wine syrup with homemade vanilla ice cream



Coffee and mints

ALTERNATIVE OPTIONS
AT £29.95 PER PERSON (EX VAT)

STARTERS

1. Courgette, prawn and ricotta cheese terrine with gazpacho sauce and French bread toasts
2. Pan seared wood pigeon breast on a light potato cake with cassis jus (seasonal)
3. Smoked salmon and anchovy butter terrine with herb salad and avocado cream
4. Timbale of crab with lemon and chervil mayonnaise with sun blushed tomatoes
5. Duck liver and orange pâté with French bread toasts and cranberry chutney
6. Beef tomato stuffed with spiced rice and served with hollandaise sauce
7. Spiced duck leg and bacon salad on mixed leaves with a tangy oriental dressing and herb croutons
8. Avocado and red pepper mousse with a tomato and walnut dressing on wholemeal toast



MAIN COURSES

1. Pan fried haddock fillet with beetroot salsa, Maris Piper and parsnip purée
2. Roast leg of spring lamb with a red wine glaze, sautéed greens and Lyonnaise potatoes
3. Breast of corn fed chicken stuffed with stilton and pear purée with a red wine glaze, sauté greens and lyonnaise potatoes
4. Pan cooked pork loin steak with pear and cider chutney, chateau potatoes and glazed carrots
5. Sweet potato and hazelnut fritters with yellow pepper and bean stew with beetroot oil
6. Pan fried tuna steak with lime and wasabi celeriac mash served with buttered broad beans
7. Oven roasted breast of guinea fowl with its own confit leg served with creamed potatoes infused with crispy pancetta and truffle oil, roast cherry tomatoes (seasonal)
8. Butterbean and Roquefort tart with dressed salad leaves and Port jelly



DESSERTS

1. Date and walnut tart with hot vanilla sauce
2. Poached pears in red wine syrup with homemade vanilla ice cream
3. Chocolate and pecan tart with Baileys and cinnamon cream
4. Fresh raspberry mousse with raspberry sorbet in a brandy snap basket (seasonal)
5. Terrine of summer fruits with raspberry sauce (seasonal)
6. Double chocolate brownie with passion fruit sauce and Chantilly cream
7. Lime and mascarpone cheesecake served with a citrus vodka jelly
8. Fruits of the forest Mille-Feuille



WESTMINSTER COLLEGE

MENU C – CHEF'S CHOICE
£34.95 PER PERSON (EX VAT)

STARTERS

Smoked salmon with an Asian dressing on a bed of wild rocket leaves

Or

Beef Carpaccio with mixed herb salad, Parmesan and aioli served with French toast

Or

Warm figs stuffed with goats cheese wrapped in Parma ham drizzled with truffle oil (Seasonal)



MAIN COURSES

Roast partridge with prune and thyme stuffing wrapped in bacon served with bread sauce, red wine gravy and seasonal vegetables (Seasonal)

Or

Pan fried lemon sole fillets with a salsa Verde, steamed new potatoes and mixed greens

Or

Medallions of pork with melted Stilton and caramelized apples accompanied by Pont-neuf potatoes



DESSERTS

Quenelle of toasted coconut and lime flavoured mascarpone served with pineapple confit flavoured with fresh coriander accompanied with peanut cookies

Or

Warm chocolate cigars with sabayon dipping sauce and homemade pistachio ice cream

Or

Crisp cinnamon basket with Kirsch steeped black cherries and served with rich clotted cream



Coffee and mints

ALTERNATIVE OPTIONS
AT £34.95 PER PERSON (EX VAT)

STARTERS

1. Marinated lamb with watermelon and Feta cheese salad
2. Smoked salmon with an Asian dressing on a bed of wild rocket leaves
3. Beef Carpaccio with mixed herb salad Parmesan and aioli served with French toast
4. Smoked chicken and avocado salad with grain mustard mayonnaise
5. Wild mushroom and brandy pâté served with ginger and apricot chutney
6. Thai king prawn soup garnished with fresh coriander and chillies
7. Warm figs stuffed with goats cheese wrapped in Parma ham drizzled with truffle oil (Seasonal)
8. Beetroot cured salmon pan fried and served with salad leaves tossed in a pine nut dressing and beetroot salsa



MAIN COURSES

1. Rump of slow roasted lamb sliced and served on a red and onion potato rosti with black cherry sauce and parsnip purée
2. Pan fried lemon sole fillets with a salsa Verde, steamed new potatoes and mixed greens
3. Cabbage parcels filled with porcini mushrooms and goats cheese served with a white wine and chive cream sauce, accompanied by sea salt roasted new potatoes
4. Venison fillet sliced and served on wilted spinach with a warm potato and walnut salad
5. Medallions of pork with melted Stilton and caramelized apples accompanied by Pont-neuf potatoes
6. Vegetarian Wellington with a saffron and mint cream sauce served with baby vegetables and chateau potatoes
7. Roast partridge with prune and thyme stuffing wrapped in bacon served with bread sauce, red wine gravy and seasonal vegetables (Seasonal)
8. Baked fillet of sea bass with a thin red onion and goats cheese crust, served with red pepper pesto



DESSERTS

1. Quenelle of toasted coconut and lime flavoured mascarpone served with pineapple confit flavoured with fresh coriander accompanied with peanut cookies
2. Crisp cinnamon basket with Kirsch steeped black cherries and served with rich clotted cream
3. Sticky date pudding with butterscotch sauce and almond praline
4. Warm chocolate cigars with sabayon dipping sauce and homemade pistachio ice cream
5. Fresh raspberry and vanilla meringues (seasonal)
6. Classic homemade Tiramisu
7. Moist chocolate and almond tort with clotted cream
8. Apricot charlotte with hot caramel sauce



WESTMINSTER COLLEGE

MENU D – CHEF'S CHOICE £39.95 PER PERSON

STARTERS

Terrine of spiced parsnip and baby vegetables drizzled with truffle oil

Or

Crab and corn bisque finished with Brandy cream and fresh chives

Or

Homemade duck liver, pistachios and pork terrine served with warm Cumberland sauce



MAIN COURSES

Medallions of venison with almond potato croquettes, baby carrots and red wine reduction infused with bitter chocolate

Or

Poached wing of skate with anchovy and herb butter sautéed potatoes and wilted sorrel (sorrel is seasonal)

Or

Asparagus and feta cheese tart served with a fennel and chicory orange salad topped with beetroot crisps and a light blue cheese dressing



DESSERTS

Mille-feuille of chocolate sponge with Baileys cream and raspberry compote

Or

Nectarine and apricot tart with vanilla pod cream

Or

Rich praline mousse with espresso syrup and candied wafers



Coffee and mints

ALTERNATIVE OPTIONS AT £39.95 PER HEAD

STARTERS

1. Terrine of spiced parsnip and baby vegetable drizzled with truffle oil
2. Jerusalem artichoke soup with caramelized onion and served with artichoke crisps (Seasonal)
3. Warm mixed squash and goats cheese salad with a pomegranate dressing (Seasonal)
4. Sea trout mouse with poppy seed bread and pickled cucumber and dill salad
5. Homemade duck liver, pistachios and pork terrine served with warm Cumberland sauce
6. Terrine of beetroot and wood pigeon breast served with mixed salad leaves with a walnut and tarragon dressing (Seasonal)
7. Crab and corn bisque finished with brandy, cream and fresh chives
8. Cajun monkfish kebab with pineapple and soy glaze with lambs lettuce



MAIN COURSES

1. Braised halibut with char-grilled aubergines and potato purée served with sage and tomato cream sauce
2. Poached wing of skate with anchovy and herb butter, sautéed potatoes and wilted sorrel (sorrel seasonal)
3. Parma ham wrapped saddle of rabbit with chicken mouse and black pudding served on rocket leaves with a redcurrant and piquant sauce
4. Oven roasted poussin stuffed with wild mushroom farce served with a potato cake, baby leeks, Vichy carrots and asparagus sauce
5. Roasted fillet of lamb wrapped in bacon with a juniper and merlot sauce, fondant potatoes and baby vegetables
6. Medallions of venison with almond, potato croquettes, baby carrots and red wine reduction infused with bitter chocolate
7. Spinach and feta roulade with red lentil stew, boiled quails eggs and char grilled asparagus
8. Asparagus and feta cheese tart served with a fennel and chicory orange salad topped with beetroot crisps and a light blue cheese dressing



DESSERTS

1. Mille-feuille of chocolate sponge with Baileys cream and raspberry compote
2. Rich praline mouse with an espresso syrup and candied wafers
3. Passion fruit and buttermilk pudding served with cantaloupe melon and pineapple
4. Nectarine and apricot tart with vanilla pod cream
5. Orange, honey and mint terrine with lime cream
6. Mandarin crème caramel with shortbread biscuits and peppered strawberries
7. Iced chestnut parfait with a dark chocolate and coffee sauce
8. Avocado and lime ice cream with toasted almonds and sweet black cherries

