

The Warren Lodge Hotel

BANQUETING MENUS

Selector A – 3 courses for £22 per person

Selector A - Starter selection

VEGETABLE SOUP

*A Clear Vegetable Soup with Brunoise of Vegetables
and topped with Crispy Herb Sippets*

PLUM TOMATO SOUP

*Ripened Italian Tomatoes roasted with Basil
and topped with Parmesan Sippets*

NORTH ATLANTIC PRAWNS

*Laid onto a Bed of Seasonal Leaves, tossed in a Citrus Dressing,
Coated in Dill Mayonnaise and Croutons*

SMOOTH CHICKEN LIVER PARFAIT

*Flavoured with Thyme and Garlic, sliced onto Red Onion Marmalade,
with a light Redcurrant Sauce*

SMOKED SALMON AND CHIVE PATÉ

*Smooth Salmon Paté, wrapped in Smoked Salmon,
Served on a pool of Chive Lemon Yoghurt Dressing*

Selector A – 3 courses for £22 per person

Selector A – Main course selection

SUPREME OF CHICKEN

*Poached in White Wine, Mushrooms and Parsley,
Finished with a Light Tarragon Cream Sauce*

PORK ESCALOPE

*Lightly pan fried, coated in a Light Grain Mustard and Cream Sauce
and finished with Honey Roasted Cinnamon Apples*

ROAST LEG OF LAMB

*Roasted with Garlic and Rosemary,
Sliced onto a Red Wine Reduction Jus*

SUPREME OF SCOTTISH SALMON

*Poached in Riesling Wine, flavoured with Dill,
Finished with a Prawn Butter Cream Sauce*

TRADITIONAL ROAST BEEF

*Served with Yorkshire pudding,
Horseradish and Watercress*

All main courses from this selection include Fresh Market Vegetables

Selector A – 3 courses for £22 per person

Selector A – Dessert selection

STRAWBERRY PAVLOVA

*Light meringue layered with whipped cream
and topped with fresh Strawberries*

WHITE CHOCOLATE MOUSSE

*Speckled with Milk Chocolate and sliced onto a Dark Rum flavoured
Butterscotch Sauce*

LEMON CHEESECAKE

Zesty Lemon Cheesecake with a light biscuit base

INDIVIDUAL SUMMER PUDDINGS

*Traditional Forest Berries, poached with Cherry Brandy,
Layered with Home Cut Bread*

CHOCOLATE PROFITEROLES

*Filled with Chantilly Cream and coated in a
Hot Milk Chocolate and Brandy Sauce*

Freshly Brewed Coffee and Mints also included

Selector B – 3 courses for £25 per person

Selector B - Starter selection

POTATO AND LEEK BROTH

*A traditional Welsh Soup, thickened with Double Cream and
finished with a fine Brunoise of Garden Leeks*

SEAFOOD SALAD

*Prawns, Salmon, Calamari and Mussels, tossed in Lemon Vinaigrette
And laid onto Seasonal Leaves, napped with Marie Rose Sauce
and topped with strips of Smoked Salmon*

DUCK AND PISTACHIO NUT TERRINE

*Duck, layered with Mushrooms and Sun Dried Tomatoes, studded with Pistachio Nuts and flavoured with Cointreau,
sliced onto a Home Made Redcurrant Salsa*

SHELLFISH BISQUE

A light flavoured Cream Soup with a hint of Tomato, flamed with Brandy and topped with Aioli

SPINACH AND SUN DRIED TOMATO TERRINE

A Terrine, layered with Feta Cheese and Pesto, served with Olive Bread

Selector B – 3 courses for £25 per person

Selector B – Main Course selection

PAN FRIED CHICKEN BREAST

Filled with Wild Mushroom and Smoked Bacon Mousse,
Finished with a White Wine Sauce with a hint of Grain Mustard

ROAST SIRLOIN OF BEEF

Roasted to your liking, served with Shallot and Red Wine Jus
and topped with Glazed Forest Mushrooms and Button Onions

POACHED SALMON

Lightly poached Supreme of Salmon, topped with a Brioche Crust flavoured with Sorrel, laid onto a Pool of Lemon
and Cracked Pepper Sauce

MEDALLIONS OF PORK FILLET

Lightly pan-fried with Calvados, Finished with Cream and topped with Honey Roast Apples

POACHED LEMON SOLE

Fillets of Lemon Sole filled with Salmon and Prawn Mousse, poached onto a Chervil and Shrimp Sauce

All main courses from this selection include a selection of vegetables and two potato dishes

Selector B – 3 courses for £25 per person

Selector B – Dessert selection

TOFFEE AND CHOCOLATE CHEESECAKE

*Traditionally made Cheesecake, sliced onto
A Strawberry and Passion fruit Coulis*

ICED LEMON AND LIME PARFAIT

Sliced onto a Clear Caramel Orange Syrup

IRISH WHISKEY CREAM TORTE

*A light Short crust Pastry Base topped with Irish Whiskey Bavarois
laid onto a light Honey Cream Sauce*

STRAWBERRY TART

*Fresh Strawberries, cooked in Whiskey Syrup, layered with Vanilla Cream
In a light Short crust Pastry*

CHOCOLATE AND MANDARIN TORTE

*Rich Chocolate and Mandarin, flavoured with Cointreau, cooked on a light
Short crust Pastry Base*

Freshly Brewed Coffee and Mints also included

Selector C – 3 courses for £30 per person

Selector C - Starter selection

MARbled SHELLFISH TERRINE

*Scallops, Prawns, Crabs and Langoustine set in Saffron Jelly,
Laid onto a Tomato and Brandy Coulis*

WARM WILD MUSHROOM SALAD

*Pan fried with Chives and Shallots, laid onto an Olive and Sun Dried Tomato Salad,
Finished with Parma Ham Crisps*

HOME SMOKED DUCK

*Thinly sliced onto a Pink Grapefruit Tossed Salad and drizzled
with fresh Cranberry Chutney, topped with Celeriac Crisps*

SALMON AND SCALLOP ROULADE

*Fresh Poached Salmon and Scallops seasoned with Garden Herbs,
layered with Crème Fraiche and rolled in Smoked Salmon,
sliced onto Lemon Yoghurt Dressing*

Selector C – 3 courses for £30 per person

Selector C – Main Course selection

MEDALLIONS OF BEEF FILLET

Pan fried and baked with a Wild Mushroom and Truffle Mousse, napped with a
Paprika and Stilton Cream Sauce

FILLET OF TURBOT

Lightly poached with Champagne and Julienne of Leeks, finished
with a Dill and Butter Sauce

ROAST CANNON OF LAMB

Coated with a Leek Mousse and sliced onto a Compote of Shallots,
Mushrooms and Roast Garlic, surrounded with a
Balsamic and Red Wine Reduction Sauce

ROAST RACK OF LAMB

Rack of Lamb, topped with a Garlic Buttered Crust, served on a Pool of
Redcurrant and Thyme Jus

A selection of vegetables and choice of two potato dishes served with this selection

Selector C – 3 courses for £30 per person

Selector C – Dessert selection

IRISH CHOCOLATE COFFEE CAKE

Rich Chocolate flavoured with Irish whiskey, layered with Maraschino Cherries and a Light Sugared Sponge

BRANDY SNAP BASKET

Fresh Fruit Berries Poached in Cognac, topped with Home Made Vanilla Ice Cream flavoured with Orange

MANGO AND LYCHEE BAVAROIS

Layered with Clotted Cream and Flakes of Chocolate. Served on a pool of Blueberry Syrup

PINEAPPLE AND WHITE CHOCOLATE CRUNCH

White Chocolate studded with Pineapple served on a Biscuit Base and Finished with Tia Maria Sauce

Freshly Brewed Coffee and Petit Fours included

Vegetarian Options

Starters

AVOCADO AND TOMATO SALAD

Served with marinated Olives and Feta Cheese

PLUM TOMATO AND MOZZARELLA SALAD

Served on a bed of Rocket with Balsamic Vinegar

BAKED MUSHROOMS

With Basil Cream and Garlic and topped with Cheese

GOAT'S CHEESE AND BABY PEAR TART

Served with homemade Chutney

Main Courses

TIAN OF ARBORIO RICE

Italian Arborio Rice cooked with Oyster Mushrooms, Cream and Parmesan Shavings, served on a pool of Plum Tomato Coulis

GATEAU OF PROVENCE VEGETABLES

Marinated Vegetables char grilled and layered with Plum Tomatoes and Goats Cheese, baked onto Traditional Provençal Sauce

LEEK CRUMBLE

Braised Leeks with Potato cooked in Cream, flavoured with a hint of Mustard and finished with a Brioche Crust Crumble

WILD MUSHROOM AND QUORN FRICASEE

Pan Fried in Garlic and Sage, finished with Fresh Tomatoes and Sour Cream, served with A Timbale of Saffron Rice

SPINACH AND SUN DRIED TOMATO TERRINE

A Terrine, layered with Feta Cheese and Pesto, served with Olive Bread