



RUNNYMEDE CATERING

Corporate menu

STARTER

Goat cheese tart

Goat cheese red onion tart, Heritage tomatoes and toasted hazelnuts on a bed of Mache and balsamic glaze

Smoked gravlax

Quenelle of gravlax, quail eggs, grilled asparagus with tender prawn timbale filled with caviar dill cucumber and crème fresh

Smoked duck

Smoked duck with baked Bosc pear and gorgonzola walnut salad and English chutney

MAIN COURSE

Roast salmon

Loch Duart salmon fillet herb crest, dauphinoise potatoes, horseradish cauliflower puree and hollandaise and asparagus sauce

Gressingham duck

Pan fried Gressingham duck and sweet potato gratin, yellow and red tomato grilled asparagus, with Madeira wild mushroom sauce,

Sirloin beef

Fillet of roasted sirloin, fondant potatoes, thyme Yorkshire pudding, and herbed red and yellow tear drop tomatoes

And crumbled Roquefort cheese, Syrah wine sauce

DESSERT

New York cheese cake

New York style cheese cake with vanilla pod ice cream and warm ginger sauce

Raspberry crème Brule

English raspberry crème Brule and Chocolate Espresso with sweet candy mint

Kentish cheese & biscuits

Kentish cheese selection, homemade crusty breads and chutneys

Coffee and tea service