



THE LISMOYNE HOTEL

Banqueting Menu A

Starters

Soups with Warm Bread & Butter
Tomato & Basil Soup/Leek & Potato

Ham Hock Terrine, Caramelised Apple Puree, Chicory, Pickles, Crispy Shallots

Spinach, Pea & Ricotta Arancini, Smoked Garlic Aioli, Crispy Leeks (G,M,E,MU)

Haddock & Chive Croquette, Herb Mayonnaise,
Pea shoots, Lemon Dressing (F,G,E,MU)

Crispy Teriyaki Beef Croquette, Smoked Garlic Mayonnaise, Baby Gem, Sour Apple
(G,E,SU)

Mains

Slow Braised Beef Brisket, Celeriac & Potato Galette, Roasted Carrot, Port Wine Jus,
Crispy Onions (SU,G,M)

Lemon & Thyme Roasted Chicken Supreme,
Wild Mushroom & Crushed Herb New Potatoes, Buttered Greens, Madeira Jus

Pressed Belly of Pork Slow Roasted for 24 Hours, Rosemary Potato Fondant,
Honey & Mustard Glazed Heritage Carrots, Apple Puree (M,SU,MU,G)

Baked Stone Bass, Roasted Fennel, Grilled Leek, Dill Mash, Vermouth Butter Sauce
(F,M,SU)

Stuffed Wild Mushroom & Tarragon Arancini,
Leek & Pea Sauce, Shaved Parmesan, Crispy Rocket
(Vegan Option Available)

Desserts

Warm Apple & Plum Crumble Tart, Berry Compote, Raspberry Sorbet (G,M,E)

White Chocolate Cheesecake, Raspberry Gel, Raspberry Meringue Shard

Home Made Bread & Butter Pudding, Vanilla Crème Anglaise (M,G,E,SU)

Treacle & Coconut Tart, Vanilla Ice Cream, Toasted Coconut (G,E,M)

Passion Fruit Panna Cotta, Orange Short Bread, Passion Fruit Compote (m,g)

£29.95 for 2 Courses

£31.95 for 3 Courses

Please choose 2 options from each course for everyone, an alternative meal can be offered for allergies and dietary requirements