



# AUBREY PARK

— HOTEL —



## Corporate dining

### Sample menu 1

Selection of Bread Rolls

#### Starters

Creamed Plum Tomato and Basil Soup

*served with herb oil and croutons*

Duo of Melon

*with pineapple and passion fruit salsa*

Ham Hock Mustard and Parsley Terrine *with a piccalilli and whole*

*meal roll*

#### Mains

Chicken Supreme wrapped in Parma ham, *garlic fondant and seasonal*  
*vegetables*

Pesto Spinach and Ricotta Tortellini

*dressed with rocket leaves*

Supreme of Scottish Salmon

*with chervil crushed new potatoes, sautéed spinach and citrus beurre-*  
*blanc*

#### Desserts

Strawberry Cheesecake

*with a raspberry coulis, shortbread biscuit*

Seasonal Fruit with sorbet

Caramelized St Clements Tart

*with a mango coulis, clotted cream*

### Sample menu 2

Selection of Bread Rolls

#### Starters

Goats Cheese and Red Onion Marmalade Tart

*served with salad, pesto dressing*

Carrot, Chilli and Coconut Soup

*with herb oil*

Smoked Chicken, Spring Onion and Sun Dried Tomato

*Salad with tarragon dressing*

Cornish Crab Rilette with a pesto crostini

*with lemon and caviar dressing*

#### Mains

Roast English Sirloin of Beef *served with chateau potatoes, seasonal*  
*vegetables, red wine and a whole grain mustard jus*

Baked Capsicum filled with mediterranean vegetables

*topped with goat's cheese and a Provençal sauce*

Roast Rump of Lamb *served dauphinoise potato, honey roasted carrots,*

*buttered savoy cabbage and a mint jus*

Seared Sea Bream *served with poached langoustine, lemon crushed*  
*potatoes, samphire and a sauce vierge*

#### Desserts

Mango and Passion Bavarois *served with a mango coulis*

Mixed Fruit Pavlova *drizzled with fruit coulis*

Sticky Toffee Pudding *with butterscotch sauce and vanilla ice cream*

Selection of English Cheeses with biscuits and fruit chutney