



BOXMOOR LODGE

Events Menu

£37.50 for Three Courses

Starters

Trio of Melon
Tomato Mozzarella
Scottish smoked salmon
Red Mullet and Saffron Soup
Beef Goulash
Minestrone soup
Smoked ham & melon
Goat's cheese & tomato tartlet with thyme
Prawn cocktail
Roast Peach, Crab, Mango and Red Pepper Salsa
Pork, Apple and Sage Terrine, Apricot Chutney, Paprika Brioche
Marinated Wild Mushroom Bruchette, Balsamic Plump Tomato Confit
Duck Liver Pate, Onion Marmalade, Olive Bread
Assiette of Gravad lax of Salmon, Smoked Trout and Crayfish, Mustard and Dill Sauce
Herb Ricotta and Provençal Vegetable Terrine, Braised Fig and crostini
Chicken and White Asparagus Mousseline, Piccalilli and Roasted Beetroot
Greek salad

Mains

Rack of Lamb, Fondant Potato, Parsnip Gateaux, Braised Pear, Rosemary Jus
Roast sirloin of beef with Yorkshire pudding & roast gravy
Roast loin of pork with apricot stuffing apple sauce & sage gravy
Mr Waller's Aylesbury Duck, Hotpot Potato, Turned Carrots, Rowanberry Jus
6oz Fillet of Beef, Dauphinoise Potato, Confit Carrot, Roast Shallots and Garlic, Beef Jus
Cornfed Chicken Supreme, Parma Ham, Mozzarella and Sun Blushed Tomato Stuffing, Rosti Potato,
Tomato and Herb sauce
Grilled Sea Bass, Boulangere potato, Crayfish Tails, White Asparagus, Mange Tout, Lobster Bisque
Wasabi Crusted Wild Salmon, Clams and Mussels Chowder, Braised Fennel, Tarragon Sauce
The Rickett's sausage & mash with white onion sauce





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Mains Cont...

Wild Mushroom Ravioli, Feta Cheese and Butternut Squash Puree v
Roasted Vegetable Crumble v
Bean Goulash with Courgette Dumplings v
Mozzarella, Tomato and pesto tartlet, Saffron Potatoes v

Desserts

Fresh strawberries with Devon clotted cream
Glazed Lemon Tart, Champagne Parfait
Profiteroles with dark chocolate sauce
Rich Baked Chocolate and Ginger Tart, Ginger Bread Ice Cream
Toasted Panattoni, Wild Berries, Orange Clotted Cream
Baked Lemon Curd Cheese Cake, Mint Ricotta, Crème Anglaise
Plum and Almond Frangipane, Whipped Cream
Exotic fruit salad
Blackberry & apple crumble
Apple pie & custard
Steamed Double Chocolate Sponge, Double Sec Sauce
Assiette of Hazelnuts, Hazelnut Praline, Chocolate and Hazelnut Brulee, Nougat Pannacotta
Selection of English, Irish, Welsh, Scottish Cheeses, Chutney, Celery, Grapes and Walnut Bread

Choose one Course from each Starter, Main and Dessert, which all your guests can enjoy.

