



DUNWOOD
HALL
INTIMATE | EXCLUSIVE | UNIQUE

SAMPLE MENUS

CANAPÉS

Shots of Onion Soup

Thai Crispy Chicken Bon Bons, Chilli, Lime

Mini Yorkshire Pudding, Beef, Watercress

Thai Marinated King Prawns, Ginger

Slow Cooked Belly Pork Cubes, Apple

Mini Sugared Doughnuts

STARTER

Pan Seared King Scallops, Curried Cauliflower Puree, Pancetta, Micro Rocket

Thyme Roasted Pigeon, Sautéed Cabbage and Bacon, Blackberries

Crispy Duck Egg, Sautéed Wild Mushrooms, Herb Hollandaise, Asparagus

MAIN

'Posh Fish and Chips'

Cod, Pea Puree, Beef Dripping Potatoes, Sherry Vinegar, Tartar Butter Sauce

Pan Fried Gressingham Duck Breast, Smoked Raisin Puree, Choucroute

Mediterranean Vegetable and Feta Cheese Tian, Roasted Red Pepper and Smoked Paprika Sauce,
Chargrilled Ratatouille

DESSERT

Liquid Chocolate Cake, Passionfruit Textures

Baileys Brûlée, Caramelized Pear, Shortbread



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CANAPÉS

Prosciutto Wrapped Asparagus with Black Olive Tapenade

Blue Cheese Croustades with Grape Salsa (v)

Poppadoms with Creamy Chicken Tikka

Caprese Salad Skewers with Salami

Salmon and Spring Onion Yakitori

Mini Yorkshire Puddings with Roast Beef and Horseradish Sauce

STARTER

Prawn and Crayfish Salad with Marie Rose Dressing and Artisan Breads

Palma Ham, Mozzarella and Sun Blushed Tomato Salad served in a Parmesan Basket with Balsamic Glaze

Warm Feta, Sun Dried Tomato and Spinach Tartlet with Baby Leaves

MAIN

Roasted Fillet of Lamb with Caramelised Shallots, Minted Pea Mash and Port and Redcurrant Jus

Salmon en Croute served with New Potatoes, Seasonal Green Vegetables and Foaming Hollandaise Sauce

Minted Pea and Asparagus Risotto served with Toasted Ciabatta

DESSERT

Dark Chocolate and Orange Truffle Tort

Baked Sticky Toffee Cheesecake