

Nunsmere Hall Private Party Menu's 2012

Starters

Roast Chicken Terrine
truffle potato salad, truffle dressing
£8.25

Melon and Cheshire Air Dried Ham
vanilla and black pepper dressing
£8.95

Warm Goats Cheese Crottin
red pepper relish, rocket and Parmesan salad
£8.75

Scottish Smoked Salmon
new potato salad, pickled cucumber
£8.75

Chestnut Mushroom Soup
truffle crème fraiche
£7.50

Roast Butternut Squash Soup
smoked bacon crème fraiche
£7.50

Sweet White Onion Soup
gruyere cheese crouton
£7.50

Leek and Potato Soup
herb crème fraiche
£7.50

Roast Tomato and Basil Soup
Parmesan shavings
£7.50

Pave of Roast Salmon
Parmesan and baby gem salad
£9.75

Duo of Melon
passion fruit sorbet and crème fraiche
£8.00

Crispy Confit Duck Leg Salad
celeriac remoulard, port syrup
£10.50

Crayfish Caesar Salad
garlic croutons, crisp anchovies
£8.75

Ham Hock Terrine
Cheshire cheese and piccalilli, sour dough bread
£8.50

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Main Courses

Braised Belly and Free Range Pork Fillet
honey glazed carrots, apple puree and cider
£23.50

Vegetable Pot Option
£4.95

Duck Breast
course grain mustard mash, braised red cabbage
cherry sauce
£28.00

Loin of Pork
Dijon mustard mash, wild mushroom fricassee, sage jus
£25.00

Seasonal vegetables flavoured with truffle
served in a sealed glass jars

Confit Leg of Duck
champ potatoes, braised red cabbage, orange and green
pepper sauce
£21.50

Braised Shoulder of Lamb
buttered mash potato, pea purée, caper and mint jus
£26.95

Bowls of extra vegetables
£3.00 per person

Roast Breast of Chicken
champ potatoes, honey roasted vegetables, thyme and
smoked bacon jus
£21.00

Roast Leg of Lamb
studded with garlic and Rosemary
confit potato, peas and spinach, lamb jus
£26.50

Roasted Sirloin of Beef
with creamed wild mushrooms, fondant potatoes, roast
vegetables and Madeira sauce
£26.95

Roast Breast of Chicken
mushroom risotto, caramelized baby shallots,
Madeira jus
£21.00

Fillet of Beef
shallot puree, garlic confit potato, fine beans, baby
onions and port sauce
£28.50

Roast Breast of Chicken
chorizo and butter beans, fondant potato,
honey roast carrots
£21.00

Each dish is served with a selection of seasonal
vegetables

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Main Courses continued

Roast Fillet of Seabass
pea and pancetta risotto, prawn foam
£24.50

Fillet Salmon
*dauphinoise potatoes, braised fennel,
red wine and lemon thyme jus*
£23.50

Roast Fillet of Lemon Sole
Champ potatoes, pea puree, shrimp tartare butter
£27.50

Poached Fillet of Salmon
*buttered spinach, poached egg hollandaise sauce,
crisp pancetta*
£23.50

Vegetable Pot Option
£4.95

Seasonal vegetables flavoured with truffle
served in a sealed glass jars

Bowls of extra vegetables
£3.00 per person

Each dish is served with a selection of seasonal
vegetables

Wild Mushroom and Parmesan Gnocchi
roasted vegetables, aged balsamic, cep foam
£18.00

Wild Mushroom and Potato Ravioli
buttered spinach, roast vegetables and truffle foam
£19.25

Blue Cheese and Cauliflower Tartlet
roast Provençal vegetables, port syrup
£18.00

Feta and Sundried Tomato Tart
*pesto flavoured Mediterranean vegetables,
red pepper syrup*
£18.00

Roast Vegetable and Nut Crumble (v)
pepper syrup, grilled lemon potatoes
£18.00

Pea and Spinach Risotto
parsley oil, sauté chestnut mushrooms and baby onions
£18.00

V – vegan suitable

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Desserts

Honeycomb Parfait
cinnamon poached pear, chocolate sauce
£8.50

Vanilla Crème Brulee
lemon curd, raspberries and almond shortbread
£8.50

Manchester Tart
blueberry compote and Chantilly cream
£8.50

Dark Chocolate Tart
griottine cherry and white chocolate ice cream
£9.95

Banana and Rum Crumble
hazelnut topping, vanilla ice cream
£8.50

Warm Fine Apple Tart
Calvados ice cream and toffee sauce
£8.50

Baileys Bread and Butter Pudding
Baileys crème Anglais and pecan nut tuilles
£8.50

Freshly Brewed Coffee
£3.50

Freshly Brewed Coffee & Mints
£4.00

Freshly Brewed Coffee & Petit Fours
£5.75

Freshly Brewed Coffee & Boxes of Sweets
£7.00 per person

Glazed Lemon Tart
cherry sorbet and vanilla syrup
£8.50

Fruit and Champagne Jelly
elderflower sorbet & raspberry syrup
£8.50

Pear & Almond Tart
pear sorbet and praline cream
£8.50

Chilled Strawberry Soup, Vanilla Panna Cotta
shortbread biscuit
£8.95

Assiette of Chocolate
*dark chocolate tart, milk chocolate bread and butter
pudding
white chocolate ice cream*
£11.95

A Selection of Cheese from the British Isles
served with grapes, biscuits and chutney
£10.00

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Additional Courses

Something Extra £4.50

Chilled Melon and Ginger Soup

Warm Pea and Ham Soup
crisp pancetta

Melon Kebab
passion fruit syrup
£4.50

Spiced Tomato Soup
manchego fritter

Chilled Strawberry Soup
lack pepper cream

Sorbet Course £3.50

Summer Pimms

Cosmopolitan

Passion Fruit

Mojito

Strawberry Daiquiri

Or why not have the sorbet designed around your
favourite drink?

Cheese Board £7.00 per person

A Selection of Cheese from the British Isles
served with grapes, biscuits and chutney