Meetings & Events

EXCLUSIVE HOME DRESSING ROOM DINING EXPERIENCE MENUS

Please select one of the following menus for your dinner
EXCLUSIVE HOME DRESSING ROOM
DINING EXPERIENCE

THE HEATHER KNIGHT MENU

AMUSE-BOUCHE
Scottish Smoked Salmon and Horseradish Terrine
salmon caviar, shallot and avocado cream

STARTER
Lobster Cappuccino and Shellfish Club Sandwich

MID-COURSE
Spiced Quail with Crispy Quail’s Egg
seared apricot with quinoa and orange

MAIN COURSE
Fillet of Scottish Highland Venison
broccoli and blue cheese purée
sautéed sweet potato and red wine poached quince
chestnut sauce

DESSERT
Textures of William’s Pear

CHEESEBOARD
Best of British ‘Premier Cheese’ Selection
served with homemade chutney, grapes and artisan biscuits

COFFEE SERVED WITH HOMEMADE PETIT FOURS

Please note menus are subject to change at the discretion of MCC
These dishes may contain allergenic ingredients, please ask the Meetings & Events Team for more detailed information
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DINING EXPERIENCE

THE EOIN
MORGAN MENU

AMUSE-BOUCHE

Seared Yellowfin Tuna
tuna tataki and pickled vegetables
shallots and lime miso

STARTER

Smoked Duck Breast and Horseradish
pickled Jerusalem artichokes and crisps
black trumpet mushrooms, malt soil and celery salt

MID-COURSE

Pan-Fried Diver Scallops
celeriac and truffle purée
apple caramel and jelly

MAIN COURSE

Duo of Oxfordshire Beef
fillet of beef and braised beef tartlet
baby beetroot, heritage carrots and charred onion powder
pomme purée
Cognac and raisin jus

DESSERT

Chestnut, Vanilla and Quince
parfait, meringue and sorbet

CHEESEBOARD

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served with homemade chutney, grapes and artisan biscuits

COFFEE SERVED WITH HOMEMADE
PETIT FOURS

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VEGETARIAN MENU

AMUSE-BOUCHE
Carpaccio of Heritage Beetroot
poached quail’s egg
quince purée and chestnut gel

STARTER
Wild Mushroom Cappuccino and Black Truffle
artichoke, English spinach and forest mushroom tortellini

MID-COURSE
Carrot ‘3 Ways’
carrot, cardamom and sunflower seed tartlet
purple carrot purée and glazed heirloom carrots
carrot crisps

MAIN COURSE
Stilton and Celeriac Soufflé
kale, salsify and white bean cassoulet
walnut pesto

DESSERT
As per the dessert from your chosen menu

CHEESEBOARD
Best of British ‘Premier Cheese’ Selection
served with homemade chutney, grapes and artisan biscuits

COFFEE SERVED WITH HOMEMADE PETIT FOURS

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