

DEVONSHIRE
DOME

BANQUETING

MENUS

BANQUETING MENUS

CANAPES

Goats Cheese & Chilli Jam 'Profiteroles'

Salmon Bites with Saffron Aioli

Naan, Spinach & Halloumi Bites

Butternut & Brie Vol-au-Vents

Beetroot & Balsamic Goats Cheese Bruschetta

Pork Belly Rillettes with Bramley Apple & Crackling

Cucumber with Spiced Aubergine & Mint Yoghurt

Mini Jacket Potato & Chive Sour Cream

Derbyshire Rarebit & Chutney on Wholegrain Toast

Corned Beef Hashcake with Brown Sauce

Roast Beef & Yorkshire Pudding with Redcurrant Jelly & Horseradish

Lamb Shoulder Rilette & Mint Sauce

Cherry Tomato & Mozzarella Bruschetta

Smoked Salmon Roulade with Cucumber & Dill

£6.95 – 4 canapes per person

To make an enquiry or to check availability, please call **01298 330643**



BANQUETING MENUS

STARTERS

Chef's Homemade Soups

- Vegetable Broth
- Leek & Potato
- Broccoli & Stilton
- Tomato & Basil

Chicken Liver Parfait

Smooth Pate with Truffle Butter, Red Onion & Leaf Salad served with Heritage Toast

Ham Hock & Piccalilli

Pressed Ham Hock Terrine with Crunchy Piccalilli and Persillade Dressing

Tomato Mozzarella Salad

Vine Plum Tomato with Buffalo Mozzarella, Picked Basil & Balsamic Dressing

Beetroot & Goats Cheese Salad

Balsamic Beetroot with Confit Walnut & Red Onion, Watercress & Toasted Goats Cheese

Smoked Salmon

Pickled Cucumber, Cherry Tomato & Lime with French Vinaigrette Dressed Leaf Salad & Smoked Salmon

Curried Chickpea Beignets

Light Chickpea Fritter with Sweet Chilli, Red Pepper Chutney & Raita

Savoury Goats Cheesecake with Herb Crumb

Soft Goats Cheese and Poppyseed Pastry base with a Lemon & Basil Crumb, Red Onion, Rocket Leaf & Red Wine Glaze

£6.50 per person

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BANQUETING MENUS

MAIN COURSES

All main courses served with a choice of potato fondant, buttered new potatoes, rosemary roast potatoes or creamy mash and seasonal vegetables

Honey Mustard Pork served with a Cider Sauce £16.95

Braised Pork Loin Chop with a Honey Mustard Glaze and Cider Sauce

Chicken with Madeira Jus £16.95

Seared Chicken Supreme with Leek, Mushroom & Pea Fricasee and Madeira Jus

Supreme of Chicken with a White Wine Sauce £16.95

Chicken Supreme with a light Lemon & Thyme White Wine Sauce, and Herbed, Buttered Vegetables

Lamb Cutlet served with a Rich Red Wine Sauce £20.95

Lamb Cutlet with Creamed Savoy Cabbage & Smoked Bacon, Rich Red Wine Sauce

Ale Braised Beef £17.95

Ale Braised Beef with Glazed Carrots & Sugar Snap Peas, Pan Juice Gravy

Herbed Salmon £16.95

Fillet of Salmon with a Leek, Chorizo and Butter Bean Ragout

Ratatouille Stuffed Pepper £16.95

Roast Pepper stuffed with Ratatouille Roast Vegetables, with Salsa Verde

Iman Biyaldi £16.95

Moroccan Spiced Aubergine with Honey & Mint Yoghurt and Tomato Salad

Butternut & Feta Tart £16.95

Thyme Roast Butternut with Feta Cheese, in an open Puff Pastry Case with White Wine Sauce and Rocket Salad

All main courses are priced individually according to the menu specification

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BANQUETING MENUS

DESSERTS

Strawberry Shortbread

Strawberry & White Chocolate Torte on a Shortbread Biscuit Base, Minted Macerated Strawberries

Milk & Cookies

White Chocolate Panna Cotta with A Cocoa & Vanilla Mille Feuille

Chocolate Delice

Set Dark Chocolate with Salted Caramel, Mixed Berry Couils and Chantilly Cream

Chocolate Brownie

Soft Chocolate Brownie with Raspberries, Butterscotch and a Candied Pistachio & Hazelnut Crumb

Toffee Cheesecake

Creamy Caramel Cheesecake with A Cocoa Base and Dark Chocolate Ganache, Honeycomb and Sticky Toffee Sauce

Frangipane Tart

Blueberry & Almond Frangipane in Short Pastry with a Mixed Berry Coulis, Lime & Blueberry Compote and Amaretto Mascarpone

Treacle Sponge

Light Treacle Sponge with Clotted Cream & Sugared Berries

Raspberry Tart

Pastry Sablee with Crème Patisserie, Raspberries, Mint & White Chocolate

All desserts are priced at £6.50 per person

Freshly brewed filter coffee and mints are priced at £2.25 per person

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BANQUETING MENUS

EVENING BUFFET MENU

Mini Fish & Chips

Lemonade Battered Haddock with Chips, Salt & Vinegar & Tartare Sauce

Warm Pork Muffin

BBQ Pulled Pork Belly on a Floured Bap

Devonshire Dogs

Old English Sausage in a Soft Roll, With Squeazy Ketchup, Yellow Mustard & Fried Onions

Pizza Roll Bites

Pizza Dough Pinwheels with Ham & Mozzarella, or Tomato & Goats Cheese

Late Night Kebabs

Stuffed Pitta Breads with Shaved Lamb Shoulder, Lettuce, Tomato and Minted Yoghurt

Loaded Potato Skins

Stuffed Jacket Potato with a medley of fillings, including:

- Cheese & Bacon
- Goats Cheese & Chive
- Tomato Salsa
- Beef Chilli & Sour Cream

All evening food is priced at £8.95 per person

**Add Cajun Sliced Wedges with Sour Cream & Salsa to any of the above
£2.95 per person**

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