



TAPLOW HOUSE

PRIVATE DINING MENU

Please choose three starters, three mains and three desserts to create the perfect menu for your event. If you require a vegetarian option then please include this in your selection of three.

STARTERS

Soup of creamed Carrot and Coriander, Croutons (v,vg)

Soup of roasted Tomato and Red Pepper, Basil Pesto (v,vg)

Smoked Salmon and Prawns, Marie Rose, Compress Cucumber, Flower, Lemon

Sea Bass Ceviche, Orange, Tomato, Capers, Avocado, Herbs

Duck Liver Pate, Raspberry Granola, Mango, Pea Shoot, Balsamic

Ash Goats Cheese, Beetroot, Watermelon, Sourdough

Ballotine of Ham Hock, Apple, Quail Egg, Piccalilli, Crackling

Melon, Parma Ham, Watercress, White Balsamic Jelly

MAINS

Corn Fed Chicken Breast, Celeriac, Baby Leek, Thyme Tomato, Corn, Red Wine Sauce

Salmon Miso, Samphire, Pickled Ginger, Black Garlic, Nasturtium, Yuzu

Duck Breast, Celeriac Purée, Date, Orange, Pak Choi, Soya Sauce

Confit Belly of Pork, Black Pudding, Celeriac Remoulade, Pak Choi, Apple

Sea bass, Sweet Potato Puree, Olive and Caper sauce

Beef Fillet, Rosti Potato, Savoy Cabbage, Infused Port Shallot, Oyster Mushroom,

Foie Gras Sauce (£7 supplement per person)

Slow Cooked Beef Cheeks, Parsnip Purée, Cumin Carrot, Runner Bean Tempura

Aubergine, Miso Glaze, Goat Curds (v, vg*)

Goats Cheese Mousse, Butternut Squash, Spinach, Tomato, Basil Oil (v, vg*)





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D E S S E R T S

Lemon Tart, Meringue, Mint Sorbet (v)

Crème Brulee, Fennel Crumble, Cider Apple (v)

Chocolate fondant Bitter Orange Puree, Vanilla Ice Cream (v)

Spiced Apple Crumble, Blackberry Puree, Vanilla Ice Cream (v)

Cinnamon Panna Cotta, Apple, Rose, Saffron Sorbet (v)

Fruit Salad, Selection of Sorbets (v, vg)

Artisan Cheeses (Gold cheese, Tunworth brie, Cheddar) £4 Supplement per person

T E A A N D C O F F E E

Petit Fours (£4.50 supplement per person)

I N T E R M E D I A T E C O U R S E

(£3 supplement per person)

Grapefruit and Sauternes Wine Granite

Champagne and Lemon Sorbet

Gin & Tonic Blueberry Sorbet

Complete the pre order form with your guest's names, selections and dietary requirements. Please note all pre orders are required 14 days prior to the event. £45 per person / Inclusive in a 24 hour conference package

v (vegetarian), vg (vegan), vg*(vegan alternative available on request)

