



MACDONALD
COMPLEAT ANGLER

Banqueting Menu

Starters

Ham hock and pickled onion cylinder
Piccalilli, quince jelly, toasted brioche

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Chicken liver terrine
Braised red onion, raisin puree, confit cherry tomato bread

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Confit duck and foie gras pressing
Apricot chutney, watercress puree, sour dough toast

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Smoked sea trout,
Waldorf salad, chive vinaigrette, samphire powder

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John Ross jnr. smoked salmon and leek tart
Fennel, Lilliput caper and celeriac crumb, sauce gribiche

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Cornish mackerel pate
Green kraut relish, lamb lettuce, squid ink cracker

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Petit-crottin and roasted piquillo pepper
Nut free pesto, rocket salad (v)

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Chargrilled vegetable terrine
Rocket and pine nut salad, burnt leek, aged balsamic (v)

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Caramelised goats cheese flan
Braised red onion, organic leaf salad, herb oil(v)

Mains

Free range chicken
Fondant potato, garlic green beans, piquillo pepper, shallot jus

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Slow cooked Cornish beef
Smoked garlic mash, red onion marmalade, fava beans, red wine jus

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Braised rump of Welsh lamb
Dauphinoise potato, red cabbage, wild berry Jus

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Cornish cod
Slow braised potato, sprouting broccoli, radish, sauce choron



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Mains continued...

North sea hake
Tomato pesto mash, wilted spinach, confit red onion

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Sea bass
Dill and broad bean risotto, saffron beurre blanc

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Gnocchi ala sorrentina
Cherry tomato, bocconcini, basil cress (v)

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Organic aubergine and Goats Cheese Bake
Rocket salad, garlic bread (v)

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Mediterranean vegetable strudel
Garlic spinach, chive butter sauce (v)

Desserts

Matcha tea brulee
short bread biscuits

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Valrohna chocolate tart
caramelised cumquats

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Baileys cheesecake
Salted caramel sauce, Raspberry sorbet

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Coconut panna cotta
Wild Berry Compote

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Pear and blackberry crumble
Clotted cream ice cream

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Baked vanilla cheesecake
Marinated raspberry, brandy snap

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Assiette of desserts
Red velvet cake, pavlova, chocolate tart (£2.50 supplement)

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Sherry trifle
Homemade biscotti

Tea, Coffee & Petit Fours



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Extras

Cheese Platters £7.50 per person

Godminster cheddar, Cashel blue, Somerset Brie, Quince Jelly, sea salt crackers

Intermediate option £4 per person

Sorbet

Lemon, raspberry, blackcurrant, Champagne or elderflower

Seasonal Soup £4 per person as an additional course

Carrot and coriander

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Spiced pumpkin

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Wild mushroom and truffle

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Lobster bisque

Upgrade options per person with bespoke garnish

Main Course

Fillet of black Angus beef (£12 supplement)

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British pork belly (£4 supplement)

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Highland lamb loin (£10 supplement)