

## The East Midlands Conference Centre Sample - Banqueting Menu

Please note that EMCC cannot guarantee that any products on this menu is totally free from nuts and nut derivatives and that fish products are free from all bones

## You Choose Dinner Options

From the options below please choose 1 Starter, 1 Main Course, 1 Vegetarian Main Course and one Dessert.

This gives you the option to mix and match your own Dinner Menu.

### Starters

A Salad of home-cured Ham, Apple Jelly, Mustard Greens, Wholegrain Mustard & Crème Fraiche

Crushed Water Melon with Ginger, Marinated Melon & Lemon Sorbet

Cured Salmon, Spiced Aioli & Crusty Bread

White Onion Soup with Tomato Confit

Pea Risotto, Whipped Goats Cheese & Chives

### Main Courses

Slow Roasted Chicken with Brown Bread Sauce, Roast Potato with Leek & Onion Confit

Roast Rack of Pork with Herb Mash, Creamed Cabbage & Apple Stuffing

Coq Au Vin with Smoked Bacon Mash, Roast Onion & Tarragon Glazed Carrots

Simply Roast Chicken with Potato & Cauliflower Gratin & Lemon & Parsley Stuffing

Lincolnshire Sausage, Black Pudding, Roast Tomatoes & Bubble & Squeak with Crispy Bacon

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### **Vegetarian Main Course**

Braised Italian Lentils with Tomato & Parsley Ravioli

Wild Mushroom & Poppy Seed Pancake with Celeriac Cream

Pumpkin Risotto with Sage Butter & Crumbled Dolcellata

Spinach, Ricotta & Parmesan Lasagne

Potato Gallette with Wild Mushrooms & Tarragon Crème Fraiche

### **Desserts**

Banana Cheesecake with Toffee Sauce & Chocolate Ice Cream

Vanilla Panacotta with Roast Pineapple & Ginger Biscuits

Jam Roly Poly with Raspberry Sauce & Custard Foam

Dark Chocolate Crème Brulee with Vanilla Ice Cream & Black Cherry Syrup

Apple Filled Doughnuts with Warm Blackberry Compote & Caramel Cream

Filter Coffee & Belgian Chocolates

## Set Dinner Menus

Please check availability with your Event Co-ordinator as the below menu is date-dependant.

We can also compile a menu to meet your specific requirements just contact the Sales Team for more information.

### Menu A

Cheese Muffin with Hot Smoked Salmon Poached Egg & Wilted Rocket

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Slow Cooked Blade of Beef with Horseradish Greens & Root Vegetable Mash

Pea & Leek Tart with Goats Cheese Glaze (V)

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Roasted Strawberries with Praline Dusted Ice Cream & Butter Shortbread

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Filter Coffee & Belgian Chocolates

### Menu B

Pea Shoot & Watercress Salad, Crispy Duck Scratchings, Hoi Sin Pancake & Pickled Cucumber

Pea Shoot & Watercress Salad, Hoi Sin Pancake & Pickled Cucumber (V)

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Braised Shoulder of Lamb with Onion Puree, Rosemary Crushed Potatoes & Confit of Leek & Peas

Root Vegetable Gratin with Beetroot Crisps (V)

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Dark Chocolate Terrine with Blood Orange Jelly

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Filter Coffee & Belgian Chocolates

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## **“From The Grill” Menu**

From the options below please choose 5 Main Course options, 1 Side Order and 2 Salads. All of our Barbeques are served with a selection of Sauces & Salad Dressings.

### **Main Course**

Homemade Chicken Burger with Thai Red Curry Mayonnaise

Lamb Koftas Kebabs

Lincolnshire Sausage Hot Dogs with Caramelised Onions

Sticky Pork Ribs

Honey & Tomato Marinated Chicken

Traditional Beef Burger with Caramelised Onions in a Sesame Bun with Tomato Chutney

Halloumi Cheese Kebabs with Courgettes, Cherry Tomatoes, Onions & Peppers (V)

Homemade Spiced Bean Burger in a Sesame Bun with Caramelised Onions & Tomato Chutney (V)

Cajun Marinated Tuna on a Toasted Bagel with Dill & Lime Mayonnaise

Jerk Chicken Pieces with Mango Salsa

Aubergine Stuffed with Spiced Rice & Mediterranean Vegetables (V)

Monkfish & Salmon Kebab

### **Side Orders**

Crispy Potato Skins

Chunky Chips

Jacket Potatoes with Sour Cream & Chives

Baby New Potatoes with Mint

Garlic Bread Slices

Spiced Vegetable Rice

### **Salads**

Classic Coleslaw

Celery & Apple Salad

Spiced Cous Cous with Roasted Vegetables

Three Bean Salad

Caesar Salad

Tomato, Basil & Red Onion Salad

Mixed Salad

Marinated Vegetable & Feta Cheese Salad

Baby Salad Leaves & Rocket

Thai Vegetable & Noodle Salad

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## **Something Extra**

### **The Cheese Course**

#### Option 1

Chef's Cheeseboard of 2 Cheeses with Grapes, Celery & Cheese Biscuits

#### Option 2

A Selection of 2 Local Cheeses with Grapes, Celery & Cheese Biscuits

#### Option 3

A Selection of 3 English Cheeses with Grapes, Celery & Cheese Biscuits

#### Option 4

A Selection of 3 Continental Cheeses with Honey & Nuts

If you require a central Cheeseboard for your table, please ask your event co-ordinator.

### **Petits Fours and all things Chocolate**

#### Option 1

Handmade Petits Fours

#### Option 2

Handmade Chocolate Pralines

#### Option 3

Handmade White, Dark & Milk Florentines

#### Option 4

Handmade Swiss Chocolates

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## Canapé Menu

### Canapés

Wild Mushroom & Goats Cheese Pizza  
Skewered Chicken with Garam Masala Coriander & Yoghurt Dip  
Thai Chicken Rolls  
Pesto & Chargrilled Pepper Canapés  
Pumpernickel with Smoked Ham & Cream Cheese  
Cream Cheese & Chive Tart with Quails Eggs  
Hoi Sin Duck Pancake Rolls  
Courgette Frittata with Hummus & Black Olives  
Bruchetta with Peppers & Parsley Pesto  
Vietnamese Prawn Rolls  
Bang Bang Chicken Wraps  
California Sushi Roll  
Cherry Tomato with Crab & Apple Mayonnaise  
Chicken, Rocket & Pancetta Wrap  
Rice Pancakes with Mango, Sweet Chilli Cucumber, Coriander & Lime Salsa  
Sweet Potato with Feta Cheese, Coriander & Lemon  
Crab Cakes with Rocket Aioli  
Herb Marinated Peppers, Olive Tapenade & Feta Cheese  
Falafel with Lime Coriander Dip  
Cheese Scones with Melting Cashel Blue & Red Onion Marmalade  
Chicken Liver Pate with Crispy Sage & Herb Crouton  
Cheese Fritters, home-cured Salmon & Crème Fraiche & Chives

### Dessert Canapés

Caramelised Pear & Apple Samosas  
Chocolate Brioche Sticks  
Chocolate & Raspberry Cream Cups  
Strawberry & Vanilla Tart  
Chocolate Mousse Tart  
Mini Caramel Éclairs  
Hazelnut Meringues  
Watermelon Granita  
Cherry Galettes  
Lemon Curd & Blueberry Tarts

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