



SUNBORN LONDON YACHT HOTEL
BANQUETING MENU

STARTERS

Smoked salmon, horseradish Chantilly, caper & shallot dressing
Ham hock terrine with dried apricots, grain mustard aioli
Goats cheese bruschetta with rocket salad, balsamic dressing (V)
Roasted butternut squash soup (VV)

MAINS

*Fillet of Herefordshire beef, truffle mash potato, seasonal vegetables & beef jus (£8 supplement) **
Grilled corn-fed chicken, mash potatoes, whole glazed shallot, green beans, wild mushroom red wine jus
Roasted salmon fillet, sauteed potatoes, ratatouille, basil oil, grilled lemon
Wild mushroom risotto with truffle oil (VV)

DESSERTS

Sticky toffee pudding, banoffee sauce, vanilla ice cream
Lemon tart, raspberry sorbet
Coconut and amaretto rice pudding, roasted hazelnuts (VV)
Farmhouse cheese selection, chutney, celery, grapes, crackers

*Please note fillet of beef will need to be prepared at the same temperature for all guests.

Items marked with a (v) are suitable for vegetarians. Please notify your server of any specific food allergies you may have. The food and beverage team will do their best to provide you with the information that you need to help you to make your choice of food.

A 12.5% discretionary service charge will be added to your bill.