



Banqueting Menus 2012
For guests on 24 hour delegate packages

For private functions the starting price is £32, plus any additional supplements as quoted below.

If a choice menu is selected with prior agreement then a £5 supplement per person will be charged extra to all other charges.

“Please choose **One Dish from our Starters, Main Course and Desserts from the menu below for the whole party**. Why not add an additional course to elaborate your menu by adding a sorbet or soup course.
 Dietary requirements can be catered for if arranged in advance. If you are concerned about food allergies, e.g. nuts, you are invited to talk with our chefs for assistance when selecting menu items”

<u>Starters</u>	Supplement per Person
Rustic Chicken Liver Paté, Red Onion Relish, Brioche	Inc
Salmon and Herb Fishcakes with Herb Butter Sauce	Inc
Wild Mushroom and Red Onion Quiche (v)	Inc
Cheese and Bacon Tart, Oven Dried Tomato	Inc
Salad on Plum Tomato and Mozzarella with Spring Onion Salsa (v)	Inc
Fan of Seasonal Melon with Prawns in Marie Rose Sauce	Inc
Ham Hock and Leek Terrine, Piccalilli	Inc
Smoked Mackerel “Caesar” Salad, Garlic Croutons	Inc
Grilled Goats Cheese on Toast, Two Way Beetroot, Sliced and Salsa (v)	Inc
Prawn Cocktail, Cherry Tomato, Fennel, Marie Rose	Inc
Poached and Smoked Salmon Terrine, Granny Smith and Fennel Salad	£2.50
Duo of Beef, Carpaccio and Croquette, Rocket Mayonnaise	£3.75
Braised Lamb Hash Cake with Potato and Pea Salad	£2.00



Soup

(As intermediate Course or instead of a Starter)

Tomato and Basil Soup, Pesto, Focaccia Crouton

Leek and Potato, Chive Crème Fraiche

Butternut Squash Soup, Butternut Fritter

French Onion Soup with Cheese Crouton

Pea and Ham Velouté, Ham Fritter

Lobster Bisque, Roasted Garlic Rouillé

Starter/Intermediate

Inc/£5

Inc/£5

Inc/£5

Inc/£5

Inc/£5

Supp £3.00/£8.00

Sorbet Course

Raspberry, Lemon, Strawberry, Blackcurrant, Mango

Supp £3.50



FOREST of ARDEN
A MARRIOTT HOTEL &
COUNTRY CLUB

<u>Main Courses (choose 1 Meat or Fish)</u>	Supplement per Person
Roasted Breast of Chicken Wrapped in Bacon	Inc
Corn fed Chicken Supreme	Inc
Steamed or Baked Fillet of Salmon	Inc
12oz British Pork Chop	Inc
Grilled Swordfish Steak	Inc
Braised British 10oz Feather Blade of Beef	Inc
Roasted Sirloin of Beef, Yorkshire Puddings	£3.50
Pan Fired Fillet of Sea Bass	£2.50
Crispy Breast of Duck	£3.00
Fillet of Beef Wellington	£10.00
Grilled 6oz Fillet Steak	£7.50
Rump of Warwickshire Lamb	£3.75
<u>Vegetarian Main Course</u>	
Goats Cheese and Caramelised Red Onion Tarte Tatin, Ratatouille Dressing	Inc
Wild Mushroom and Spinach Bake	Inc
Portobello Mushroom Pithivier, Oven Dried Tomato, Tomato and Tarragon Sauce	Inc
Butternut Squash and Chilli Risotto, Rocket, Parmesan	Inc
Artichoke Tortelloni, Pesto, Fennel, Shaved Reggiano	Inc

Choose 1 Potato Dish to go with Your Main Course:

Rosti, Dauphinoise, Chateau, Mustard Mash, Horseradish Mash, Herb Mash, Olive Oil Crushed New Potatoes, Sweet Potato and Cheddar Croquettes, Lyonnaise Potatoes.

Choose 2 of the following to go with your Main Course:

Wilted Spinach, Green Beans, Buttered Carrots, Roasted Root Vegetables, Braised Red Cabbage, Courgette Batons, Mangetout, Ratatouille, Sautéed Leeks, Parsnips, Braised Celery, Braised Onions or Fennel.

Baby Vegetables and Asparagus are available when in Season at a Supp cost of £1.50 per person.

Choose 1 Sauce to finish your Main Course:

Red Wine, Peppercorn, Robert Sauce (mustard), Wild Mushroom, Chasseur, Onion, White Wine Cream, Herb Butter, Béarnaise, Asparagus, Tomato and Herb.

Forest of Arden, a Marriott Hotel & Country Club
Maxstoke Lane,
Meriden
CV7 7HR
+ 1676 522 335
MarriottForestOfArden.co.uk



Desserts

	Supplement per Person
Chocolate Delice, Clotted Cream Ice Cream	Inc
Apple and Raspberry Crumble, Vanilla Ice Cream	Inc
Espresso Brulée with Buttered Shortbread	Inc
Fruit Pavlova	Inc
Baked Vanilla Cheesecake	Inc
Baileys and White Chocolate Mousse	Inc
Lemon Tart and Forest Fruit Compote	Inc
Warm Cherry Clafoutis, Vodka Dipped Cherries	Inc
Spiced Pineapple and Passion Fruit Eton Mess	Inc
Pear and Almond Tart, Honeycomb Ice Cream	Inc
Platter of Local Cheeses with Celery, Grapes, Chutney and Biscuits (Serves 10)	£40