



GREAT FOSTERS
BUILT AS A ROYAL HUNTING LODGE 1550 AD

SPRING & SUMMER CANAPES **March – September 2010**

HOT

Leek and Stilton tarts (v)
Smoked haddock Welsh rarebit
Dim sum with sweet chilli
Parmesan Risotto Balls (v)
Mini cottage pie with truffled mash
Sesame coated chicken strips with peanut dip
Whitebait crispy cones
Quail's egg Scotch egg
Golden Cross goats cheese bruschetta (v)

COLD

Grilled aubergine wraps (v)
Asian cured salmon
Smoked salmon and crème fraîche blinis (v)
Gazpacho soup (v)
Caesar salad
Parmesan polenta cube (v)
Tasting spoon of lobster and mango – supplement of 50p each

(v) = vegetarian option

Please choose:

Four pieces at £9.50 per person
Six pieces at £13.50 per person
Eight pieces at £18.00 per person

Menus are effective from 1st March to 30th September 2010



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SPRING & SUMMER MENUS

March – September 2010

STARTER

Vine tomato soup with roasted red pepper and basil (served hot or cold) (V)	£10.00
Green pea soup with chive crème fraîche and focaccia (served hot or cold) (V)	£11.00
Salmon presented three ways; seared, rilette and Cartmel Valley smoked	£16.00
Prawn, chilli and coriander salad with mango and baby gem hearts	£13.00
Spinach and ricotta cheese ravioli with tomato and black olive	£12.00
Seasonal melon with soft fruits and sorbet	£10.00
Wild mushroom risotto with parmesan and truffle	£11.00
Corn fed chicken and wild mushroom terrine with truffled leek and a tarragon dressing	£14.00
Confit duck leg, spiced vegetable salad, orange and cherry chutney	£13.00
Grilled red mullet, potato fondant, pickled white cabbage and parsley	£14.00
Ham pressing with char grilled pear and its purée	£12.50
Soft poached salmon and smoked salmon terrine with new potato and saffron mayonnaise	£13.00
Tomato tart with tapenade, goats cheese mousse, pine nuts and basil	£12.00

GO RETRO

Classical shrimp cocktail with baby gem hearts and spiced mayonnaise	£13.00
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MAIN COURSE

Seared pork noisette with gratin dauphinoise, salt roasted beetroot and fine tip green beans	£31.50
Corn fed chicken breast wrapped in cured ham with roast cherry tomatoes and confit potato	£29.00
Chicken breast stuffed with chorizo, Provençal vegetables and garlic roast potatoes	£31.00
Roast pavé of Scottish salmon with parsley crushed potato, spinach and caviar cream	£32.00
Grilled seabass fillet glazed with a pine nut and herb crust with red wine shallot, braised baby gem lettuce and creamed potato	£33.50
Seared Scottish beef fillet with garden herbs, roast potato fondant and wild mushrooms	£42.00
Slow cooked feather beef with potato gnocchi, Chantenay carrots and horseradish cream	£34.50
Cumbrian lamb rump with sweet potato gratin, creamed spring cabbage and glazed carrots	£32.50
Honey glazed duck breast with cracked wheat, orange and pak choi	£33.00
Grilled aubergine with Welsh rarebit, Provençal vegetables, pine nut and basil dressing (V)	£29.00
Blue cheese and mushroom tart, celery and walnut salad (V)	£29.00

GO RETRO

Cumberland sausage and mash with crispy onions	£29.00
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DESSERTS

Chocolate financier with pistachio ice cream and praline	£12.50
Pear mousse with pear tartlet, pear sorbet and chocolate	£10.00
Vanilla crème brûlée with raspberry sablé and raspberry sorbet	£12.00
Mint pannacotta with chilled strawberry soup and toasted almonds	£10.00
Passion fruit delice with chocolate ice cream, passion fruit jam	£11.00
Milk chocolate mousse with marinated orange segments and cinder toffee	£13.00
Summer berry tart with vanilla sorbet and strawberry coulis	£11.50
Peach and almond tart with white peach sorbet	£12.00
Chocolate raspberry mousse with white chocolate ice cream and fresh raspberries	£11.00
Iced Madeira parfait with blueberry and almond tart, blueberry compôte	£12.00
Valhrona chocolate plate - chocolate teardrop, white chocolate mousse, cherry ice cream	£16.00

GO RETRO

Black Forest gateau	£12.00
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Coffee, tea and truffles are included in your chosen menu

***Please choose ONE set menu suitable for your entire party
We will gladly cater for any vegetarians or special diets separately
(v) = vegetarian option***