



Eynsham Hall

Banqueting Menu

Canapes

Chef's selection of hot and cold canapés – 5 pieces per person

£7.50

Starters

Please choose one of the following dishes

Potato and watercress soup with stilton croutes

£4.95

Chicken liver parfait apple & cider chutney, baked ciabatta toast

£5.95

Bruschetta of roasted vegetables and feta cheese

£5.50

Classic Caesar salad with marinated & char grilled chicken

£6.50

Ballontine of salmon with cucumber & dill salad with lime soured cream

£5.95

Cream of vine tomato soup with basil oil

£4.95

Crayfish tian with Mango, coriander and lime salsa

£7.50

Crown of Galia Melon with a compote of berries and orange sorbet

£7.95

Plum tomato, buffalo mozzarella tower with rocket salad & aged balsamic

£7.50

Parcels of smoked salmon, prawns, cream cheese and apple with "petite" herb and radish salad & yellow pepper juice

£7.50

Spicy smoked haddock and saffron soup

£5.95

Terrine of corn fed chicken, roast vegetables and Parma ham

£6.95

Intermediate Courses

Your choice of soup or fish dishes are available at a supplementary cost

Main Courses

Please choose one of the following dishes

Pan fried Breast of chicken with field mushroom, sage and lemon sauce
£14.95

Seared Salmon, crushed new potatoes with tomato butter sauce
£15.95

Seared Turkey Escalope with rustic ratatouille, pesto dressing
£14.95

Chicken stuffed with mozzarella & sun blush tomatoes with sweet pepper jus
£14.95

Roast Loin of Pork, leek mash & cider jus
£15.95

Braised Beef, creamy garlic potatoes & peppercorn sauce
£15.95

Pan fried Fillet of Beef with Bearnaise sauce
£26.95

Rump of Lamb on a root vegetable mash, redcurrant & rosemary sauce
£15.95

Fillet of Pork with asparagus & parma ham with Calvados sauce
£16.95

Roast Sirloin of Beef served with Yorkshire pudding & red wine sauce
£19.95

Fillet of Seabass, warm potato salad & saffron cream
£16.95

Duck breast glazed with honey & Thyme with red cabbage & port sauce
£17.95

Vegetarian Menu

Butternut squash stuffed with roasted Mediterranean vegetables
£14.95

Large flat mushroom filled with brie, walnut & apricot and puff pastry
£14.95

Courgette, feta and red onion strudel with sweet pepper coulis
£14.95

Risotto of wild mushrooms, toasted pine nuts and mascarpone
£14.95

Desserts

Please choose one of the following dishes

White chocolate and strawberry cheesecake with berry coulis
£5.95

Glazed lemon tart with minted berries & clotted cream
£5.95

Rhubarb and Apple crumble with cinnamon ice-cream
£5.95

Pavlova with seasonal fruits and apricot sauce
£5.95

Traditional bread & butter pudding with crème Anglaise
£5.95

Dark chocolate torte with vanilla cream
£5.95

Crème brulee with Lemon Shortbread
£5.95

Summer pudding with clotted cream
£5.95

"Trio of Eynsham Desserts"
Choose from the above selection
£8.95

Coffee and Chocolate Mints
£1.95

Coffee and Handmade Petit Fours
£3.95

Eynsham Cheese Plate with celery, black grapes, chutney and crackers
Serves a table of 8-10
£50.00