



THE HEMPEL

Private Dining Menus

All of our menus are priced at £ 50.00 per person including JING Tea & Luxury Kenyan Coffee.
We are happy to cater for all dietary requirements design bespoke menus to suit your needs.

Starters

Pea Soup (V)

Truffle Cream

White Onion Soup Seasonal Wild Mushroom Ragout (V)

Truffle Cream, Chives

Parma Ham

Spiced Fig Puree, Fig Segments, Diced Feta, Baby Wild Cress

Risotto of Grain Mustard (V,G)

Slow Poached Beetroot, Fennel Leaves

Butter Bean Salad (V,G)

Confit Shallots, Wild Rocket, Chilli, Coriander

Coarse Pork Terrine & Pistachio (N)

Apple Puree, Baby Mizuna Salad, Toasted 'Miche Croquise'

Tian of Atlantic Crab

Spiced Avocado, Lime, Chilli & Coriander, Caviar, Lemon Dressing

Soft Poached Duck Egg Celeriac Remoularde (V)

Baby Salad Leaves, Grain Mustard

Main Courses

Fillet of Scottish Salmon

Creamed Potato, Caramelised Belgium Endive, Wild rocket, Herb Butter Sauce

Pan Fried Fillet of Sea Bream

Crushed New Potatoes, Olives, Coriander, Baby Spinach, Green Beans, Saffron

Slow Poached Chicken Breast

Soft Herb Risotto, White Onion Puree, Watercress, Mascarpone and Parmesan, Poultry Roasting Jus

Roasted Rump of English Lamb

Tomato Cous Cous, Aubergine Puree, Wilted Greens, Fresh Mint Infused Jus

Fillet of Rare Breed English Beef (*£6.00 supplement per person*)

Truffle Scented Mash Potato, Wilted Greens, Seasonal Wild Mushrooms, Red Wine Jus

Key: V = Vegetarian / G = Gluten Free / N = Contains Nuts

Horseradish & Chervil Risotto (V)
Parmesan & Mascarpone, Horseradish Foam

Caramelised Red Onion Salad (V)
Goats Cheese, Pumpkin Puree, Red Mustard Leaf

Wild Mushroom, Cashew Nut & Feta Ravioli (V,N)
Creamed Leeks, Artichoke Veloute

Spinach & Ricotta Parcel (V)
Roasted Shallots, Saffron Veloute

Desserts

Fragrant Lemon Delice
Lemon Sorbet, Lemon Anglaise, Fresh Mint

Chocolate Mousse
Confit Prunes, Orange & Armagnac Syrup

Ginger Parfait
Green Tea Jelly, Coconut, Lime

Madagascan Vanilla Crème Brûlée (N)
Roasted Hazelnuts, Caramel, Raspberry 'Three Ways'

Selection of Seasonal Farm House Cheese
Traditional Garnish

Additional Courses

Amuse Bouche (Served up to 100 guests) **£ 5.50**

Pre Starter

Celeriac
Celeriac, 'Ollo Rosso' Sherry

Garlic
Confit Garlic Pannacotta, Baby Herbs, Apple foam

Duck
Terrine of Duck Leg, Sweet & Sour Pickled Vegetables, Wendy Brandon's Wildflower Honey Dressing

Granite (Served up to 100 guests) **£ 3.50**

A perfect palette cleanser or intermediate course served either before your main course or just after

Lime Granite & Lemongrass

Cucumber Granite & Vodka

Orange Granite & Cranberry

Pink Champagne Granite & Passion Fruit

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Canapé Menu

When selecting your choice of Canapés, please be advised of the following choice options based on the number of guests attending:

Maximum of 100 Guests	9 Canapés
Maximum of 175 Guests	8 Canapés
Maximum of 250 Guests	7 Canapés
Maximum of 300 Guests	6 Canapés
Maximum of 500 Guests	5 Canapés

Prices

Selection of 3 Canapés per person	£10.00
Selection of 4 Canapés per person	£12.50
Selection of 5 Canapés per person	£15.00
Selection of 6 Canapés per person	£17.50
Selection of 7 Canapés per person	£20.00
Selection of 8 Canapés per person	£22.50
Selection of 9 Canapés per person	£25.00

Cold

Fresh Asparagus Spears Wrapped in Parma Ham

Cooked Asparagus, Wrapped In Thin Slices of Parma Ham. Homemade Saffron & Garlic Dip **(G)**

Avocado & Tomato Crostini

Ripened Hass Avocado Puree, Cream Cheese, Croute, Home Dried Vine Cherry Tomato **(V)**

Roasted Mediterranean Vegetable Tartlet

Diced Courgette, Sweet Peppers, Aubergine, Basil, Toasted Pine Nut Dressing, Parmesan Shavings **(V,N)**

Confit Duck Leg

Roasted Hazelnuts, Wild Flower Welsh Honey, Sherry Vinegar, Raisins, Fresh Parsley **(N)**

Tuna

Spiced Orange Tuna Loin, Black Olives, Green Beans, Balsamic Dressing **(V)**

Smoked Salmon "99"

Crisp Savoury Cornet, Oak Smoked Scottish Salmon Mousse, Dill, Caviar, Lemon **(V)**

Quails Egg

Soft Boiled Quail Eggs, Black Pepper, Homemade Tartare Sauce **(V,G)**

Hot

Spiced Onion Fritter

White Onions, Curry Spices, Chick Pea Flour, Handmade Mango Preserve **(V)**

Fillet of English Rare Breed Beef

Fillet of Beef Marinated in Piquillo Peppers, Fresh Coriander, Lime Juice

Sweet Pea Soup

White Truffle Oil, Pea Shoots **(V)**

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Pastilla of Slow Cooked Pigs Cheek

Black Pudding, Golden Sultanas

Seared Scottish Diver Scallops

Unwaxed Lemon Puree, Green Tea Foam, Caviar

Sweet

Madagascan Vanilla Crème Brulee

Homemade Crème Brulee, Dehydrated Raspberry, Hazelnut Praline Crunch **(N)**

Hot Chocolate Cake

Bitter Dark Chocolate Cake, Ghanaian Chocolate, Cocoa Nib

Coconut Mousse

Sweet Pastry Cones, Coconut Mousse, Candied Fruit, Fresh Coconut **(N)**

Iced Tea Shot

Iced Rooibos Tea, Diced Pineapple, Liquorice Anglaise