

## Simply Swiss

*The distinctive charm, textures and flavours of an authentic Swiss fondue is a culinary experience to be enjoyed on a frequent basis! Whether you are hosting a corporate event or Christmas party, let us show you how it is done, the Swiss way.*

### Swiss Canapé Menu

Confit Duck Polenta Cake  
Ham Hock Roulade  
Smoked Trout with Horseradish  
Swiss Dried Beef with Watercress  
Mini Prawn Cocktail  
Swiss Chard and Gruyere Tart  
Cheese Fondue with Sourdough  
Kirsch Torte  
Apple Strudel

**£18 per person**

### Swiss Menu

#### 3-course Menu Selector

- **Starters** Ham Hock and Potato Terrine  
Toast, Aubergine Chutney<sup>v</sup>  
Cured Trout, Celery and Pear Salad  
Barley Soup, Winter Vegetables, Dried Beef  
Swiss Air Dried Beef Salad, Celeriac Remoulade  
Cheese Fondue, Sourdough Bread<sup>v</sup>
- **Mains** Juniper Crusted Venison, Butternut Puree, Spinach, Pistachio Rosti  
Swiss chard Risotto, Parmesan, Glazed Kohl Rabi  
Roast Pigeon Breast, Puy Lentils, Swiss Sausage, Bacon, French Beans  
Roast Salmon, Crispy Bacon, Spinach, Potato, Wild Mushrooms  
Veal Snitzel, Potato Fondant, Fried Egg, Capers, Anchovies
- **Desserts**<sup>v</sup> Orange Brulee, Basler Brunli  
Dark Toblerone Tart, White Toblerone Ice Cream  
Kirsh Torte, Mirabel Plum Compote  
Swiss Chard, Pear and Nut Tart  
Cider Cream  
Selection of Swiss Cheese

**£55 per person**

Dishes marked with <sup>v</sup> are suitable for vegetarians.  
Please advise any allergy or dietary requirements to be catered for.  
All prices are inclusive of VAT unless stated otherwise.  
A discretionary service charge of 12.50% will be applied on the final invoice.

Christmas Menu  
(sample)  
3-course Menu Selector

• **Starters**

Spiced Butternut Soup  
Pumpkin seed Crème Fraîche <sup>v</sup>

Salad of Confit Duck  
Walnuts, Watercress, Sherry Dressing

Smoked Salmon and Crème Fraîche Roulade  
Beetroot Chutney, Herb Salad

Game Terrine  
Sourdough Toast, Pear Puree

**£12 PER PERSON**

• **Mains**

Roast Norfolk Turkey  
Traditional accompaniments

Seared Fillet of Monkfish  
Cassoulet of Beans, Whole Grain Mustard

Roast Fillet of Beef with Oxtail  
Jerusalem Artichoke Puree, Swiss Chard

Roasted Polenta Cakes  
Pied au Bleu Mushroom, Spinach Puree <sup>v</sup>

**£25 PER PERSON**

• **Dessert**

Traditional Christmas Pudding  
Brandy sauce <sup>v</sup>

Pear Crème Brule  
Star Anise Shortbread <sup>v</sup>

Cinnamon and Apple Trifle <sup>v</sup>

Spiced Orange Tart  
Chocolate Sorbet <sup>v</sup>

**£13 PER PERSON**

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## Private Dining Menu Selector\* (Autumn / Winter sample)

This menu is available only from 1st November to 30th April due to the seasonality of the local produces used. To compose your set private dining menu, please select one starter, one main course and one dessert. Please advise us as well of any dietary requirements, which we will be delighted to accommodate at our best ability. Set private dining menu includes coffee and petits fours.

### •Amuse-Bouches

Spiced Pumpkin Soup <sup>V</sup>	£1.50
Curried Parsnip Soup <sup>V</sup>	£2.00
Lentil Soup with Cep Foam <sup>V</sup>	£2.50
Vodka Cured Cod	£3.00
Pheasant Roulade	

### •Starters

Roasted Celeriac Soup with Confit Garlic Ravioli <sup>V</sup>	£9.00
Jerusalem Artichoke Soup with Confit Pigeon Ravioli	£9.00
Warm Roasted Winter Root Vegetable Salad with Pumpkin and Cabernet Sauvignon Dressing <sup>V</sup>	£9.00
Beetroot and Goat's Cheese Tart Tatin with Cobnut Vinaigrette <sup>V</sup>	£10.50
Twice Baked Stilton Soufflé with Petit Cress Salad and Pear and Walnut Chutney <sup>V</sup>	£11.50
Potted Rabbit with Sourdough Toast and Home Made Piccalilli	£10.00
Mussel and Clam Lasagne with Red Pepper Coulis	£11.00
Potato and Ham Hock Terrine with Parsley Purée	£11.50
Confit Duck wrapped in Savoy Cabbage with Girolle Mushrooms, Hazelnut and Chervil Dressing	£13.00
Cured Red Mullet and Salmon Trout with Foie Gras Terrine and Sardine Purée	£13.50

### •Palate Cleanser Sorbets<sup>V</sup>

Pear Sorbet	£5.00
Champagne Sorbet	£6.50

### •Mains

Spiced Vegetable Tagine with Couscous <sup>V</sup>	£16.00
Shiitake Crusted Baked Tofu with Bean Sprout and Coriander Salad <sup>V</sup>	£17.50
Wild Mushroom Risotto with Truffle, Rocket and Parmesan <sup>V</sup>	£19.00
Roast Fillet of Salmon with Coconut Rice, Stir Fried Asian Vegetables and Sesame Oil Dressing	£16.50
Pan Fried Fillet of Salmon with Moroccan Swiss Chard, Apricots and Confit Red Peppers	£17.50
Pan Fried Gilt Head Bream with Curly Kale, Roasted Cauliflower Purée and Chestnuts	£18.00
Sea Bass Roulade with Potato Gnocchi, Wild Mushrooms and Port Poached Salsify	£19.00
Oatmeal Crusted Chicken Breast with Fondant Potato and Whisky Sauce	£16.50
Pan Fried Chicken Breast with Fondant Potato, Spinach and Ragout of Wild Mushrooms	£18.50
Roast Duck Breast with Fondant Potato, Braised Red Cabbage and Puy Lentils	£18.50
Braised Lamb Shank with Hummus Polenta and Roasted Winter Root Vegetables	£16.50
Roast Rump of Lamb with Bean Cassoulet and Lamb Jus	£19.00
Roast Fillet of Beef au Poivre with Pomme Châteaux, Curly Kale and Glazed Carrots	£21.00

### •DESSERTS<sup>V</sup>

Traditional Bread and Butter Pudding with Home Made Custard	£10.00
Mulled Wine Poached Pear with Mulled Wine Syrup and Vanilla Ice Cream	£10.00
Poached Winter Fruits with Cinnamon Ice Cream	£10.00
Walnut Tart with Devonshire Clotted Cream	£12.00
Roasted Chestnut Cheesecake with Honey Ice Cream	£12.00
Pecan and Maple Syrup Rice Pudding	£12.00
Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream	£14.00
Bitter Chocolate Tart with White Chocolate Ice Cream	£14.00
Whisky and Pear Cranachan with Toasted Oatmeal	£14.00

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Selection of British Cheese with Quince Jelly

£15.00

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# Set Canapé and Finger Food Menus

(sample)

- **Premier at £8.50 per person**  
Chilled Tomato Consommé<sup>v</sup>  
Warm Brie Tartlet with Red Pepper Chutney<sup>v</sup>  
Green Beans Tempura with Sweet Chilli Sauce<sup>v</sup>  
Leek and Gruyère Quiche<sup>v</sup>  
Thai-Style Fish Cake with Chilli and Lemongrass  
Brochette of Chicken in Indian Spices  
Ham Hock and Parsley Roulade Wrapped in Smoked Bacon  
Fresh Fruit Skewers<sup>v</sup>
- **Deluxe at £12 per person**  
Cauliflower and Cumin Velouté<sup>v</sup>  
Cherry Tomato and Mozzarella Stick with Basil Oil<sup>v</sup>  
Tartlet of Roasted Tomato and Artichoke with Aubergine Caviar<sup>v</sup>  
Bacon and Shallot Puff Pastry  
Salmon Tartar with Crème Fraîche  
Traditional English Fish and Chips in a Paper Cone with Tartar Sauce  
Mixed Wild Mushroom Risotto<sup>v</sup>  
Duck Spring Roll with Hoisin Sauce  
Muscavado Banana Cake<sup>v</sup>  
Home Made Fudge<sup>v</sup>
- **Indulgent at £16 per person**  
Butternut Soup with Roasted Pumpkin Seeds<sup>v</sup>  
Mini Baked Potato with Chives Crème Fraîche and Tomato Salsa<sup>v</sup>  
Beetroot Chutney with Goats Cheese<sup>v</sup>  
Smoked Salmon Roulade on Croûton  
Cucumber and Cream Cheese Roulade<sup>v</sup>  
Lamb Samosa  
Poached Quail with Fried Quail Egg  
Club Sandwich  
Foie Gras Terrine on Melba Toast  
Macaroons<sup>v</sup>  
Petit Fours<sup>v</sup>
- **Decadent at £19 per person**  
Broccoli and Almond Soup<sup>v</sup>  
Parmesan Crisps<sup>v</sup>  
Sun Dried Tomato and Buffalo Mozzarella Tartlet<sup>v</sup>  
Crab and Avocado Tartlet  
Sole Goujon with Garlic Mayonnaise  
Yorkshire Pudding with Roast Beef and Horseradish  
Pork Rillettes on Sourdough  
Chicken and Foie Gras Roulade  
Vegetarian Spring Roll with Sweet Chilli Sauce<sup>v</sup>  
BLT Sandwich  
Breakfast Canapé  
Flap Jacks Dipped in Chocolate<sup>v</sup>  
White Chocolate Tart<sup>v</sup>  
Turkish Delight<sup>v</sup>

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## Champagne & Wine List

### Champagne/Prosecco

Prosecco, Sergio	£35
Alain Thienot, Brut	£57
Louis Roederer, Brut Premier	£72
Alain Thienot, Brut Rosé	£75
Veuve Cliquot Ponsardin	£75
Laurent-Perrier, Rosé Brut Grande Cuvée	£123

### White Wine

#### France

##### *Around France*

2007 Les Perles, Viognier, Vin de Pays D'Oc	£28
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##### *Loire Valley*

2005 Sauvignon Blanc, Attitude, Pascal Jolivet	£29
2007 Pouilly-Fumé, Jean-Max Roger	£42
2006 Sancerre La Porte du Caillou	£43

##### *Burgundy*

2008 Bourgogne Chardonnay, Domaine Gueugnon-Remond	£32
2008 Chablis, Domaine du Chardonnay	£41

#### Italy

2008 Pinot Grigio, Casata Monfort, Trentino	£32
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#### Spain

2007 Albariño, Pazo Barrantes, Rias Baixas	£40
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#### South Africa

2009 John B Sauvignon Colombar, Roberston	£21
2008 Sauvignon Blanc-Chenin Blanc, Delheim, Stellenbosch	£29

#### USA

2005 Sauvignon Blanc "Vintner's Reserve", Kendall Jackson	£32
2006 Chardonnay "Vintner's Reserve", Kendall Jackson	£38

#### Chile

2007 Chardonnay-Semillon, Casa Silva	£23
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#### Argentina

2007 Sauvignon Blanc, Altas Cumbres, Lagarde	£24
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#### New Zealand

2008 Sauvignon Blanc, Summerhouse	£33
2007 Pinot Gris, Wairau River, Marlborough	£35
2007 Chardonnay, Summerhouse	£37

## Rose Wine

2008 Vin Noble Joanis, Vin de Pays de Vaucluse, France	£26
2008 Delheim Pinotage Rose, Stellenbosch, South Africa	£29

## Red Wine

### France

#### *Rhône Valley*

2008 Côtes du Rhône, Domaine Des Amouriers	£31
2006 Châteauneuf-du-Pape, Domaine La Nerthe	£53

#### *Burgundy*

2007 Bourgogne Pinot Noir, Joseph Faveley	£36
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#### *Bordeaux*

2005 Château de Ricaud	£32
2006 Rives de Loudenne, Médoc	£32
2006 Château Haut-Beausejour, Cru Bourgeois, Saint Estèphe	£47
2002 Clos des Ménéts, Grand Cru Classé, Saint Emilion	£55

### Italy

2007 Chianti Classico, Castello di Selvole, Tuscany	£38
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### Spain

2004 Ondarre Reserva, Rioja, Spain	£34
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### South Africa

2009 John B Cabernet Tinta Barocca, Roberston	£21
2006 Elbar Blend, Shiraz-Malbec, Backsberg, Coastal Region	£30
2006 Cabernet-Shiraz, Dixons Peak	£35

### USA

2005 Zinfandel-Shiraz, Round Hill, California	£29
2003 Cabernet Sauvignon, Rutherford Ranch, Napa Valley	£40

### Chile

2008 Cabernet-Merlot, Casa Silva, Chile	£23
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### Argentina

2007 Cabernet Sauvignon, Altas Cumbres, Lagarde, Argentina	£24
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### Australia

2006 Shiraz, Treehouse, Pemberton	£35
2008 Merlot, Grant Burge, Barossa Valley	£39

A more extensive Champagne and Wine List is available upon request.

Wines and other beverages will be charged based on consumption.

All prices are inclusive of VAT unless otherwise stated.

A discretionary service charge of 12.50% will be applied.

Vintages may vary due to availability.