



Upgraded Three Course Menu

@ £37 per head



Starter

Oak Smoked Salmon with Caper and Shallot dressing, Lemon & Dill Crème Fraiche, Rye Bread
Charcuterie selection, breads, sun-blushed tomatoes and olives
Smoked Haddock Fillet, Potato Rosti, Buttered Baby Spinach, Lemon Beurre Blanc
Beetroot infused Gravalax, Dill Mayonnaise and Toasted Ciabatta
Fillet of Beef Carpaccio, Dijon mustard Mayo, Peppery Rocket, Endive and Parmesan Salad
Lobster and Crayfish salad, Tomato Concasse, Pickled Cucumber and a lemon and truffle aioli
Twice Baked Shropshire Blue Soufflé, Candied Walnut & Watercress Salad
Salad of Chargrilled Asparagus, Pine nuts and Marinated Artichokes with Aged Balsamic

Mains

Roasted Striploin of Prime Aged British Beef served classically
Pan fried breast of Guinea Fowl, Potato Dauphinoise, Madeira & Thyme Jus
Salmon Wellington, Spinach Puree, Creamed Leeks & New Potatoes
Pan Fried Gressingham Duck Breast, Crisp Potato Rosti, Braised Red Cabbage
Braised Shank of Lamb, Sweet Potato Puree, Bacon Braised Cabbage, Rosemary Jus
Confit Portabello mushrooms, Caramalised red onions, roasted garlic mash
& horseradish cream
Square Trimmed Rump of Lamb, Fondant Potato, Red Pepper Coulis, Ratatouille
& Redcurrant Jus
Baked Halibut Fillet, Saffron Potatoes, Baby Spinach, Lemon Beurre Blanc

Desserts

Double Chocolate Chip Brownie, Vanilla Ice Cream
Selection of British and Continental Cheese
Lemon Tart, Honey mascarpone and Raspberry compote
Raspberry Crème Brulee, Homemade Shortbread
Vanilla Bean Pannacotta, Spiced Poached Pears
Bourbon Pecan Tart, Chantilly Cream

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All prices are subject to VAT at the current rate

Prices are for parties of 50 guests or more