

# The Sutton Menu



## Starter

Warm galantine of halibut served with lobster broth, micro leaves & basil oil  
Tian of prawns & avocado with mustard cress & Tabasco dressing  
Pork & ham hock terrine with homemade piccalilli

## Main Course

Braised lamb shank served with horseradish mashed potatoes, braised turnips & red onion compote  
Corn fed chicken breast stuffed with roast wild mushrooms & dauphinoise potatoes,  
green asparagus & champenoise sauce  
Baked salmon filet in a filo parcel served with spinach puree, Parisenne saffron  
potatoes & pimento sauce

## Vegetarian Option

Parsnip & onion timbale with a casserole of peas, broad beans & lettuce with oven dried plum  
tomatoes & a compote of wild mushrooms  
Roast root vegetable crumble with a sweet tomato sauce

## Dessert

Pistachio crème brulee  
Chocolate marquise with cherry compote  
Meringue roulade with fresh fruit  
Sticky toffee pudding with vanilla crème fraiche & puff pastry tuile

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Please select one option from each section

Three course menu with coffee & mints £50/head incl. VAT  
Minimum 100 guests, room hire not included.



# The Gownboys Menu



## Starter

Warm leek & mushroom quiche served with micro leaves & a herb dressing  
Smoked salmon quiche with chives served with micro leaves & a herb dressing  
Grilled pepper & cream cheese roulade served wild rocket & tomato coulis

## Main Course

Roast corn fed chicken breast rolled in Parma ham served with parmentier potatoes,  
green bean nicoise & red wine sauce  
Braised belly of pork with honey served with mustard mash potatoes & sauté leeks  
Confit of duck leg served with puy lentils, roast new potatoes & red wine jus

## Vegetarian Option

Carrot and Sweet Potato Rosti with char grilled Vegetables topped with Goat's Cheese,  
Onion Marmalade, Rosemary Bouquet and a Balsamic reduction  
Spinach & ricotta savoury pancake served with vine tomatoes

## Dessert

Warm chocolate brownie served with clotted cream  
Lemon tart with clotted cream  
Pears tarte tatin with vanilla ice cream  
Plum Bakewell tart served with raspberry coulis

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Please select one option from each section

Three course menu with coffee & mints £45/head incl. VAT  
Minimum 100 guests, room hire not included.



# Wilderness Afternoon Tea



## Freshly cut finger sandwiches

Egg Mayonnaise  
Coronation Chicken  
Salmon & Dill  
Ham & Mustard  
Cream Cheese & Cucumber

## Cakes and Pastries

Choux Bun  
Marbled Brownie  
Chocolate Tart  
Cherry Cupcake

## Scones

Plain or sultana  
accompanied with jam preserve & clotted cream

Selection of speciality teas  
Coffee

£25/head incl. VAT without Pimms or £30/head incl. VAT with Pimms  
Minimum 40 guests, room hire not included



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