

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, Parisienne 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

Please select one option from each section

Three course menu with coffee & mints £55/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

Please select one option from each section

Three course menu with coffee & mints £49/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



Events at Charterhouse Charterhouse, Godalming, Surrey, GU7 2DX
Tel: +44 (0) 1483 291763 E Mail: events@charterhouse.org.uk

Canapé Selection



Warm salmon mini skewer with soy & ginger

Tofu with hoisin, sesame and cucumber (v)

Mini chicken satay w/ nut free peanut butter

Mozzarella, tomato and basil bruschetta (v, ve)

Baby Yorkshire pudding stuffed with beef & horseradish

Mackerel with citrus gel on sour dough

Asparagus & Applewood quiche (v)

Wild mushroom fricassee in a gougere bun (ve)

Mini vegetable spring rolls (v)

Filo tart with goat's cheese & fig (v)

Tempura Prawns with teriyaki sauce

Pulled pork & potato with Sauerkraut

Based on 3 per person - £7.00

Based on 6 per person - £11.00

Based on 7 per person - £12.00

**Minimum of 60 guests
Room hire is not included**



Evening Light Bites



Cheese & Biscuits

A variety of cheeses served with biscuits & chutney, accompanied by a selection of pâtes with baguettes & cold meat with pickles

£ 9.25 incl. VAT

Savory Sandwiches

A selection of wraps & sandwiches on brown and white breads, savory quiches, homemade sausage rolls & bacon rolls

£ 9.25 incl. VAT

...and a Classic

Grilled bacon served with soft buns accompanied by everyone's favorite condiments - ketchup, mustard and brown sauce

£6.00 incl. VAT

Please select one package

Based on a minimum of 50 guests
Room hire not included

