

MENU SUGGESTIONS

From
Mesdames Green and Graham

FOR
THE FINE DINING EXPERIENCE
AT
STANDSTED HOUSE



On Arrival

A welcoming
Glass of Champagne
Canapé



Autumn/winter suggestions:

A choice of

EITHER
MENU A

- Spiced pumpkin soup in individual baby pumpkins with sage and truffled croutes
- Roast partridge with blackberry and thyme and a red wine jus with creamed celeriac and sautéed savoy cabbage
- Individual pear and almond tartelettes with dameon puree and vanilla ice cream

OR
MENU B

- Salad tie of pan fried wood pigeon, pancetta and roast red onion on mixed Autumnal salad leaves with aged sherry vinaigrette
- Roast organic Salmon from the Earl of Bessboroughs' Irish Estate with a chanterelle, chive and white wine sauce, new potatoes and French beans.
- Muscavado meringue with compote of blackberries, raspberries and bramleys with homemade crème Anglaise

OR
MENU C

The Earls' organic smoked salmon with a caper, parsley and lemon relish, watercress and roast beetroot salad and homemade soda bread

Marinated and roast Venison from the Stansted estate with red wine and juniper, creamy mustard mush and roast root vegetables

Individual crème brûlées with homemade lemon biscuits and blackberry compote

OR
MENU D

Prawn, avocado and Selsey crab cocktail with cos and spicy mayonnaise

Roast Stansted estate pheasant with all the trimmings, game chips, watercress, bread sauce and selection of vegetables

Trio of lemon tartelette, mocha mousse and fresh fruit



(All the above include coffees)



For further information, or to make a provisional booking: please call 02392 41 2265 to check availability or email us on

events@stanstedpark.co.uk www.stanstedpark.co.uk



To discuss your numbers, menu choices and options, please contact Debbie Green tel: 01243 574952

www.mesdamesgreenandgraham.com



The Fine Dining menu at Stansted Park includes our event planning service, personalised menus, exclusive use of the mansion, and is offered at £63.60 per head (inc. vat)



A bespoke, seasonally changing wine list to accompany each menu may be discussed with Alistair Gibson of Hermitage Cellars

tel: 01243 431002 / 07712 669973 www.hermitagecellars.co.uk

