

Canapés

Hot Items:

Croque Monsieur
Wild Mushroom Arancini
Scallop and King Prawn Kebab with Spiced Raita (£1.50 supplement) *
Crispy Spiced Chicken
Fish and Chips, Tartar Sauce
Mini Yorkshire Pudding with Braised Beef
Baby Baked Potatoes, Sour Cream and Pesto *
Parmesan Polenta Topped with Ratatouille *
Tomato, Pepper and Mozzarella Pizzetta
Seared Tuna, Hoi Sin Sauce *
Corn Fritter, Mango Salsa
Crisp Pork Belly, Chilli Glaze *
Chicken Liver Parfait, Grape Must Chutney

Cold items:

Avocado, Crab and Lime Tartlets
Goats Cheese and Sun Blushed Tomato Crostini
Smoked Salmon and Cream Cheese Roulade
Cherry Tomato filled Ham Parfait *
Game Terrine with Fruit Chutney on Toasted Rye Bread
Roast Figs and Parma Ham *
Blinis with Smoked Salmon and Caviar (£1.50 Supplement)
Shots of Soup: Spicy Thai, Coconut and Lemon Grass, Prawn Bisque or Gazpacho *
Sweet Pepper and Feta Filo Tartlets
Pickled Herring with Red Onions *
Asparagus Spears wrapped in Parma Ham *
Bresaola Rolled with Dolce latte

Choose 3 Cold and 1 hot £8.95

Choose 4 cold and 2 hot £12.50

Additional items

£2.25

* Suitable, or can be made suitable, for coeliacs

Hotel Felix Private Dining 2008

Set Dinner Menus for 20 people and above

One menu to be chosen for the whole party

A1

Salad of Goats Cheese, Black Olives and Red Onion *

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Pan Fried Fillet of Salmon, Herb Cous Cous and Tomato Relish

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Vanilla Pannacotta, Apple and Cardamon Compote *

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Coffee and Truffles

A2

Pressed Pork Shoulder Terrine, Roasted Pineapple and Port Reduction *

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Pan Fried Breast of Corn Fed Chicken, French Beans and Confit Shallots,
Fondant Potato, Madeira and Tarragon Jus *

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Dark Chocolate Torte, Caramelised Banana and Rum Caramel

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Coffee and Truffles

A3

Ballotine of Chicken, Roasted Quince, Leaf Salad *

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Braised Blade of Beef, Horseradish Rösti, Sugar Snaps and Onion Gravy *
(Supplement of £4)

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Iced Orange Parfait, Citrus Compote *

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Coffee and Truffles

£34.50

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B

Salad of Confit Guinea Fowl and Wild Mushrooms,
Soft Poached Hen Egg, Truffled Crème Fraîche *

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Red Wine and Plum Sorbet *

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Crab Topped Fillet of Black Bream, Olive Oil Crushed Potato,
Vichy Carrots, Lobster Sauce *

~

Raspberry Crème Brûlée Tart, Macerated Berries, Champagne Syrup

~

Coffee and Truffles

£38.50

C

Carpaccio of Beef, Parmesan Shavings, Lemon Pepper Dressing *

~

Escabeche of Mullet *

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Roast Rump of Lamb, Dauphinoise Potatoes, Crushed Butter Beans and Carrots,
Thyme and Garlic Jus *

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Red Wine Poached Pear, Rice Pudding Ice Cream, Vanilla Syrup *

~

Coffee and Truffles

£40.50

Alternative dishes which may be interchanged into a set menu:

Starters

Sweet Potato and Ginger Soup *

Creamed Tomato Soup, Parmesan and Herb Croutons *

Pressed Duck, Venison, Black Pudding Terrine,
Trompette and Truffle Dressing

Rillettes of White Crab, Avocados and Tomatoes, Thai Vinaigrette *

John Ross of Aberdeen Smoked Salmon, Traditional Garnish *

Sweet Corn and Herb Risotto *

Intermediate Courses

Homemade Sorbet *: £2.50

Rhubarb and Ginger, Spiced Orange, Red Wine or Lemon and Lime

Ravioli of Salmon, Pesto and Marinated Peppers £4.95

Seared Isle of Skye Scallop, Beetroot Tarte Tatin £6.50

Main Courses

Roast Fillet of Beef, Celeriac Rosti, Wild Mushrooms, Green Beans,
Baby Artichokes, Madeira and Truffle Jus * (Supplement of £8)

Roast Vegetable Tortellini, Spinach and Saffron Cream

Grilled Aubergine, Polenta and Sun Blushed Tomato Roulade, Shallot Purée,
Tempura Courgette Flower *

Baked Red Dorade with Asparagus, Peas and Broad Bean Risotto,
Tarragon Cream *

Roast Corn Fed Duck, Crushed Shallot Potatoes, Bacon Wrapped Beans,
Young Carrots, Kumquat and Thyme Jus * ♦ ♦

♦ £5.95 supplement on Menu A

♦ ♦ £4.95 supplement on Menu A

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Desserts/Savouries

Coconut Parfait, Caramelised Pineapple and Chocolate Sorbet *

Tonka Bean Crème Brûlée *

Chocolate Marquise, Hazelnut Tuile

Lemon Tart, Crème Fraîche

Bread and Butter Pudding with Apricot Compote and Crème Anglaise

Selection of 3 Cheeses, Water Biscuits and Fruit Chutney

Welsh Rarebit on Homemade Focaccia

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Set Lunch Menu

Smoked Salmon, Rocket Salad and Sweet Lemon Dressing
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Pan Roasted Chicken Breast, Bubble and Squeak, Ratatouille, Thyme Jus
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Lemon Crème Brûlée
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Coffee and Truffles

£21.00

Alternative dishes which may be interchanged into set menu:

Starters:

Wild Mushroom and Sweet Garlic Soup

Feta and Mediterranean Vegetable Salad

Main Courses:

Grilled Lamb Cutlet, Crushed Truffle Potatoes,
Sautéed Courgettes and Savoury Cabbage

Maple Marinated Salmon Fillet, Stir Fried Vegetables, Parmentier Potatoes

Traditional Roast Sirloin of Norfolk Beef, Roasted Root Vegetables and Potatoes,
Yorkshire Pudding, Red Wine Jus (*£3.50 supplement*)

Wild Mushroom and Spinach Open Lasagne, Roasted Cherry Tomatoes,
Watercress Foam

Desserts:

Lemon Grass and Coconut Pannacotta with Vanilla Syrup

White Chocolate and Orange Cheese Cake with Marzipan

Glazed Apple Tart, Cinnamon Crème Anglaise

Special Occasion Buffet

Minimum 20 People

*Choose **one starter** and **one dessert** for your entire party to be served at the table allowing of course, for vegetarians with special dietary requirements. Other items will be served from the Buffet.*

*All Buffets **include** a Charcuterie and Smoked Fish Mirror Display; choose a further **3 main dishes** and **4 vegetable dishes/salads** for the Buffet.*

Starters

Leek and Pea Velouté *

Chicken and Sweet Corn Chowder *

John Ross of Aberdeen Smoked Salmon, Cucumber Salad, Sweet Lemon Dressing *

Pressed Free Range Chicken and Ham Parfait Terrine, Tomato Chutney *

Pithivier of Artichoke, Spinach and Mull of Kintyre Cheese, Tomato Vinaigrette

Salad of Crispy Duck, Watercress and Sesame Seeds, Soy and Orange Dressing *

Buffet

Charcuterie and Smoked Fish Mirror *(included in every buffet)**

- With Shellfish £2.95 supplement
- With Dressed, Poached Salmon £1.95 supplement

Saddle of Lamb with Garlic and Rosemary *

Braised Beef Cobbler

Pan Fried Corn Fed Chicken, Buttered Spinach, Bourguignonne Garnish *

Marinated Salmon Fillet with Glass Noodles and Stir Fried Vegetables

Sun Blushed Tomato and Basil Risotto *

Olive, Mozzarella and Roasted Red Pepper Galette

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Vegetables/Salads to be served with the Buffet :

New Potatoes with Confit Shallots
Baked Jacket Potatoes with Herb Butter
Warm Potato Salad with Mustard Vinaigrette
Seasonal Vegetables
Glazed Carrots with Cardamon
Cauliflower Cheese
English Leaf Salad, Homemade Salad Cream
Rocket and Parmesan Salad, Aged Balsamic
Waldorf Salad
Tomato, Basil and Red Onion Salad
Greek Salad
Oriental Rice Salad
Tabbouleh

Desserts

Apricot Crème Brûlée, Hazelnut Macaroon

Berry Crumble Parfait, Berry Sorbet, Blackberry Sauce

Baked Pear and Chocolate Tart, Allspice and Orange Anglaise

Poached Strawberries with Mint and Champagne Sabayon *

Chocolate Bread and Butter Pudding, Chantilly Cream

Selection of English Cheeses, Water Biscuits, Fruit Chutney

Coffee and Truffles

£38.50

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Barbecue Menu

Main Items:

Coffee and Pepper Crusted New York Steak

Homemade Beef Burger, Sesame Seed Bun, Cherry Tomato Relish

Grilled Asian Flank Steak

Spicy Cajun Chicken

Glazed Baby Back Ribs

Snapper 'En Papillote'

Wicks Manor Sausages with BBQ Sauce

Jamaican Jerk Pork

Shrimp Kebabs
(£1.50 supplement)

Citrus Marinated Loin of Tuna
(£1.50 supplement)

Marinated Vegetable Brochette

Grilled Lamb Kebabs

Lamb and Aubergine Kofta, Spiced Yoghurt

Maple Glazed Salmon

Salads:

Potato, Spring Onion and Mayonnaise

Mixed Leaf

Oriental Rice

Spicy Vermicelli

Mixed Bean Salad

Tomato, Cucumber and Lime

Maple Glazed Pear, Endive and Rocket

Thai Cucumber

Sweet Potato and Grilled Vegetables

Homemade Coleslaw

Baked Maris Piper Potatoes

Italian Grilled Corn on the Cob

Desserts:

Grilled Peaches, Cherry Sauce

Tropical Fruit Kebabs

Grilled Pineapple with Cinnamon and Rum

Marshmallows, Caramelised Banana and Chocolate Sauce

5 Main items, 4 Salads and Garlic and Rosemary Focaccia **£17.50**

6 Main items, 5 Salads, Garlic and Rosemary Focaccia, 1 Dessert **£24.50**

6 Main items, 5 Salads, Garlic and Rosemary Focaccia, 2 Desserts **£28.50**

Finger Buffet

A Selection of Closed Sandwiches are included on all Finger Buffets

Additional Choices:

Selection of Open Sandwiches on Continental Breads

Selection of Bruschetta and Crostini

Chicken Satay *

Courgette and Sun Blushed Tomato Pizza Fingers

Spiced Sweet Corn Fritters

Pepper Crusted Seared Tuna Loin en Croûte,
Lemon Dressing

Baby Baked Potatoes,
Chive Sour Cream *

Smoked Salmon and Broccoli Quiche - *hot or cold*

Red Onion and Camembert Quiche - *hot or cold*

Goujons of Plaice with Tartare Sauce

Mini Lamb Kebabs, Mint Raita *

Blue Cheese and Spinach Bouchées

Chunky Chips, Garlic Mayonnaise*

Sweet Pepper, Aubergine and Feta on Focaccia

Crispy Duck Pancakes, Plum Sauce

Lime and Ginger Chicken, Mango Salsa *

Haddock and Leek Tarts

Scallop and King Prawn Kebabs (*£1.50 supplement*) *

Desserts

Hazelnut Praline and Chocolate Délice

Caramel Profiteroles

Strawberry and Vanilla Mille Feuilles

Mini Passion Fruit Pavlova*

Rich Chocolate Brownie with Crème Fraîche

Mini Doughnut with Cinnamon Sugar

Chocolate and Griottine Cherry Milkshake *

Choice of 5 items in addition to the closed sandwiches

£15.95

Choice of 6 in addition to the closed sandwiches

£19.95

Choice of 8 in addition to the closed sandwiches

£25.95

Evening Buffet

(Served only in conjunction with a previous meal)

Hand Carved Hot Sandwiches in Homemade Focaccia Buns,
Vegetable Crisps, Silver Skin Onions

£9.25

Choose 2 items:

Porchetta

Roast Sirloin of Norfolk Beef with Caramelised Red Onions

Boned and Rolled Roasted Chicken, Sage and Onion Stuffing

Grilled Mediterranean Vegetables with Tomato Chutney

Afternoon Tea Menus

Graffiti Tea

Scones with Fruit Conserve and Devonshire Clotted Cream

Tea and Coffee

£6.95

Felix Tea

Selection of Freshly Prepared Sandwiches: Egg and Cress

Roast Beef and Horseradish

Cream Cheese and Tomato Pesto

Oak Smoked Salmon and Cucumber

Warm Scones with Fruit Conserve and Devonshire Clotted Cream

Tea and Coffee

£8.95

The Cambridge Tea

Selection of Freshly Prepared Sandwiches: Egg and Cress

Roast Beef and Horseradish

Cream Cheese and Tomato Pesto

Oak Smoked Salmon and Cucumber

Scones with Fruit Conserve and Devonshire Clotted Cream

Buttered Homemade Toasted Tea Cakes

Banana and Walnut Bread

Selection of Homemade Biscuits and Brownies

Tea and Coffee

£12.95

Drinks Nibbles

Smoked Paprika and Cheese Straws

Homemade Vegetable Crisps

Marinated Mixed Olives

Grissini Sticks with Truffled Cream Cheese

Thai Spiced Lotus Root Crisps

Dry Roasted Green Peas

Dry Roasted Broad Beans

Home Salted Almonds

£1.50 per person

Homemade Bread Selection with Pesto, Tapenade and Herb Infused Oil

£2.75 per person

Reduced A La Carte Menu
For a maximum of 20 people for an evening meal

Pressed Terrine of Ham Hock with Warm Potato and Shallot Salad,
Caper and Grain Mustard Dressing *

Salt Cod Fritter with Rouille and Bulls Blood Beet Leaves

Salad of Conference Pear and Norfolk Binham Blue
with Warm Sticky Walnuts and Celeriac Crisps

Oven Dried Tomato and Ricotta Gnocchi, Rocket Pesto and Pecorino ◇

Grilled Fillet of Line Caught Black Bream, Sautéed Salsify,
Jerusalem Artichokes and Chorizo, Sweet Paprika Oil *

Breast of Gressingham Duck and Confit Leg with Caramelised Chicory,
Puy Lentils and Pancetta, Orange Syrup *

Valhrona Chocolate Tart with Marinated Berries and Grappa Sabayon

Cardamon and Marmalade Crème Brûlée, Candied Seville Orange and Fennel
Financier

Selection of English and Regional Cheese, Fruit Chutney and Biscuits *

Coffee and Truffles

£32.00

Hotel Felix Private Dining Wine List

Champagne and Sparkling House Champagne	£38.50
Taittinger, <i>Brut Reserve NV</i>	£50.00
Taittinger, <i>Prestige Rosé NV</i>	£56.50
Prosecco, <i>Argeo, Ruggeri</i>	£25.00
<u>White Wines</u>	
<i>Aromatic and Zesty</i>	
Viognier, <i>La Place</i> Vin de pays d'Oc, Southern France 2008	£17.00
Falanghina, <i>Terra di Vulcano, Bisceglia</i> Basilicata, Southern Italy 2008	£18.50
Pinot Grigio, <i>Loredona</i> Monterey County, California 2007	£23.00
Sauvignon Blanc, <i>Mansion House Bay</i> Marlborough, New Zealand 2008	£25.00
Gavi di Gavi, <i>La Minaia, Nicola Bergaglio</i> Piemonte, Northern Italy 2007	£28.00
<i>Fuller Bodied</i>	
Chenin Blanc, <i>Saam Mountain Vineyards</i> Paarl, South Africa 2008	£19.00
Saint Veran, <i>Domaine de la Croix Senaillet</i> Burgundy, France 2006	£31.00
Sancerre, <i>Le Pierrier, Domaine Thomas</i> Loire, France 2008	£27.50
Chablis, <i>Domaine Jean Durup</i> Burgundy, France 2007	£30.50
Chardonnay, <i>Prelude, Leeuwin Estate</i> £34.50 Western Australia 2006	
Meursault, 1 ^{er} Cru Les Charmes, <i>Darivot-Perrin</i> Burgundy, France 2003	£75.50
<u>Rosé Wines</u>	
Syrah Rosé, <i>Loredona</i> Monterey County, California 2007	£20.00

Red Wines

Light and Elegant

Pinot Noir, <i>Loredona</i> Monterey County, California 2007	£22.00
Merlot, <i>Kloovenburg</i> Swartland, South Africa 2006	£28.00
Fleurie, <i>La Cerissaie</i> Mommessin, Burgundy 2007	£28.50

Medium Bodied

Ceppaiano alle Viole, <i>Baby Tuscan</i> Tuscany, Italy 2005	£24.50
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Rich and Full Bodied

Châteauneuf du Pape, <i>Telegramme</i> Southern Rhône, France 2005	£42.50
Shiraz/Cabernet/Merlot, <i>Keyneton Estate, Henschke</i> Barossa Valley, South Australia 2003	£44.50
House Wines Piropo Pinot Blanc Mendoza, Argentina 2008	£15.50 (White)
Tempranillo, Campo Nuevo Navarra, Northern Spain 2007	£15.50 (Red)
Dessert Wines (375ml) Muscat des Rivesaltes, <i>Domaine Cazes</i> (375ml) Rivesaltes, France 2005	£18.00
Aleatico di Puglia, <i>Francesco Candido</i> (500ml) Puglia, Southern Italy 2002	£27.00
Trockenbeerenauslese, <i>Höpler</i> (375ml) Austria 2007	£34.00

Port

Taylor's LBV 2003 (750ml)	£46.00
Taylor's Tawny Ten Years Old (750ml)	£56.50

Graffiti Cocktails

Jugs

All £25.00

Tom Collins

A light, refreshing blend of Gin, Lemon and Sugar, topped with Soda Water. Pure and simple

Bloody Mary

A wholesome and rich blend of chilled, spiced Tomato Juice, Vodka and a dash of Tio Pepe Sherry

Long Island Iced Tea

Heady, sharp and sweet. Vodka, Gin, Tequila, White Rum and Triple Sec, finished with Lemon Juice and Coke

Mai Tai

The tropical flavours of this cocktail are powerfully enhanced by the addition of Rum. A Fruity and well-balanced mix of Pineapple, Orange and Lime Juice, with Almond Syrup and Bitters

Planter's Punch

Long, fruity and deceptively easy to drink. A combination of Rum, Orange, Pineapple and Grenadine

Tequila Sunrise

Tequila, Orange Juice and Grenadine. A true Kitsch classic