

HAMILTON'S

CULINARY INSPIRATION & EVENTS

DINNER PARTY MENU

Please choose one from each course to create your menu.

AMUSE BOUCHE

Searched Scallop, Chilli, Mango, Cucumber Slaw
Grilled Vegetable Millefeuille With Pistachio Pesto Carrot, Cumin And Flat Leaf Parsley Cappuccino,
Cumin Froth Chilled Melon Soup Shot, Honey Mint Salsa
Smoked Salmon On Sourdough, Caper Dill Relish
King Prawn, Baby Gem Leaf, Melon Salsa

STARTERS

Foie Gras, Wild Mushroom Terrine, Lavender Foam, Malba Toast
Roast Quail Breast, Confit Leg, Puy Lentil, Sorrel Cress
Venison Carpaccio, Mizuna Cress Salad, Quails Egg Truffle Oil
Grilled Vegetable Terrine With Balsamic Dressing And Grilled Asparagus
Potato And Portobello Mushroom Tower With A Cauliflower Cream And Port Reduction White Onion
Soup, Roasted Cumin, Onion Rings, Parsley Oil

FISH COURSE

Sautéed Diver Caught Scallops With Beetroot Cured Salmon, Creamed Mussels, Sorrel Cress Lobster
Bisque With Spinach, Crispy Skin Red Mullet, Ruille Croton
Crab, Chive Croquettes, Sweet Pea Risotto, Gremolata, Braised Leeks, Cauliflower Puree Pan Seared
Sea Bass, Sauté Garlic Prawns, Potatoes, Green Bean Salad, Tarragon Dressing Grilled King Prawns,
Prawn Tarragon Tortellini, Pernod, Lime Cream, Caviar
Smoked Haddock Risotto, Soft Boiled Quails Egg, Grain Mustard Sauce, Baby Leaves

MAINS

Searched Fillet Of Aberdeen Angus, Shallot And Truffle Rosti , Sautéed Greens, Morel Mousse, Malbec
Reduction
Loin Of Welsh Lamb Wrapped In A Minted Pate With Sautéed Potato Gnocchi And Shimeji
Mushrooms Soy And Port Sauce
Aged Beef Fillet, Braised Oxtail Ravioli, Roast Carrots, Parsnip Puree, Crisps, Braising Juices
Gressingham Duck Breast, Confit Duck Leg Croquettes, Braised Savoy, Star Anise Jus Oriental Belly
Pork, Scallops Coriander Mash, Bok Choy, Sweet Soy Reduction, Crispy Lotus Root Open Lasagne Of
Roasted Squash, Rocket Leaves, Goat's Cheese Beignets, Cashew Beurre Noisette

DESSERT

Lemongrass Crème Brulée With Honeycomb and A Blackberry Foam
White Peach Shortcake With Bellini Sorbet, Vanilla Panna Cotta And Champagne Jelly
Chocolate Marquise With A Bitter Chocolate Crumble, Dark Chocolate Ganache, Espresso Syrup and
Chocolate Ice Cream
Milk Chocolate mousse set on almond sponge, Orange chocolate tuille, Mango, Chocolate brittle
Selection Of Continental And British Cheeses With Flavoured Wafers

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COSTS AND STAFFING

3 Course Set Menu Price £48

4 Course Set Menu Price £54

All Prices Are Exclusive Of Vat

STAFF REQUIRED

1 x Chef and Waitress/Waiter for 5 hours £180 Additional staff will be required for numbers over 10 diners. If staff are required longer then the cost will be per hours £36 per hour

Delivery/ Collection cost dependant of distance to travel £POA

Suggested timings for dinner 6pm to 11pm

Hamilton's team arrive to set up 6pm

Guests arrive, drinks and canapés served 7.30

Dinner served 8pm

Hamilton's team clear down and depart 11pm

EQUIPMENT

Please note that all equipment is in addition to the cost of the meal. Typical cost for a 3 course meal with linen napkins is £3.75 per person.

This includes the cutlery, China, Glassware, Cruets sets and the white linen napkins.

Table cloths are in addition depending if required and table size