

# HAMILTON'S

CULINARY INSPIRATION & EVENTS

Elegant and inspiring private dining, for a wide variety of seated occasions. Our fully qualified chef's exquisite tastes and superb presentation will conjure images of pure food artistry.



## AMOUSE BOUCHE

Seared Scallop, Chilli, Mango, Cucumber Slaw  
Grilled Vegetable Mille-Feuille With Pistachio Pesto (V)  
Carrot, Cumin & Flat Leaf Parsley Cappuccino, Cumin Froth (V)  
Smoked Chicken, Avocado Tartare, Tomato Froth  
Chilled Melon Soup Shot, Honey Mint Salsa (V)  
Smoked Salmon On Sourdough, Caper Dill Relish  
Smoked Duck, Beetroot, Walnut, Goats Cheese Salad  
King Prawn, Baby Gem Leaf, Melon Salsa

## FOR STARTERS

Foie Gras, Confit Duck, Parma Ham Terrine, Armagnac Raisin Puree, Toasted Brioche  
Caramelised Red Onion Fig Tatin, Barrel Aged Feta, Beetroot Pearls, Petit Herb Salad (V)  
White Onion Soup, Roasted Cumin, Onion Rings, Parsley Oil (V)  
Dorset Crab Tian, Citrus Cured Salmon, Avocado Puree, Tomato Consommé Jelly  
Jerusalem Artichoke Soup, Artichoke Crisps (V)  
Venison Carpaccio, Mizuna Cress Salad, Quails Egg Truffle Oil  
Smoked Ham Hock Ballotine, Garlic Cream, Sweet Pea Foam, Watercress, Focaccia Tuille  
Confit Duck Leg Foie Gras Terrine, Fig Compote, Toasted Brioche  
Orange & Gin Cured Gravdlax, Soft Quail's Egg, Spinach Tartlet  
Crab Tortellini, Basil Puree, Micro Herb Salad  
Wild Mushroom Walnut Tart, Crispy Shallots, Sherry Vinaigrette (V)  
Seared King Scallops, Citrus, Quinoa, Coriander Cress  
Griddled New Season Asparagus, Asparagus Soup Shot, Asparagus Salsa, Quails Egg (V) **Seasonal**  
Caponata, Toasted Focaccia, Basil Sorbet, Glazed Goats Chees (V)

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## THE MAIN EVENT

Smoked Paprika Dusted Salmon, Crushed New Potatoes, Hot Butter Sauce, Baby Spinach  
Pot Roasted Chicken Breast, Bacon Lardons, Wild Mushrooms, Chateau Potatoes, Pan Jus  
Wild Mushroom, Roast Chestnut Leek Wellington, Creamed Potato, Shallot Thyme Butter Sauce (V)  
Aged Beef Fillet, Braised Oxtail Ravioli, Roast Carrots, Parsnip Puree, Crisps, Braising Juices  
Suffolk Lamb Rump, Cassoulet Beans, Pancetta, Curly Kale, Shallot Purée, Lamb Jus  
Wild Mushroom Raviolis, Butternut Squash Puree, Chestnut Mushrooms, Romanesco (V)  
Stone Bass Fillet, Lime Crushed Yara Potato, Roasted Fennel, Avocado Salsa, Garden Herb Oil  
Roasted Guinea Fowl Breast, Vegetables Three Ways, Curly Kale, Thyme Pancetta Jus  
West Country Beef Fillet, Thyme Polenta Chips, Wild Mushroom Puree, Pan Jus  
Hazelnut Herb Crusted Lamb Rump, Celeriac Dauphinoise, Feves, Peas, Malbec Reduction  
Gressingham Duck Breast, Confit Duck Leg Croquettes, Braised Savoy, Star Anise Jus  
Baked Salmon Fillet, Fennel Puree, Saffron Crushed Potatoes  
Black Legged Chicken Breast, Porcini Cream, Thyme Gnocchi  
Scotch Fillet of Beef, Celeriac Dauphinoise, Pancetta Beans, Shallot & Foie Gras Jus  
Twice Cooked Lamb Shank, Fresh Herb & Honey Stuffing, Rosti Potatoes, Pan Jus  
Spinach Ricotta Filo, Roasted Peppers, Courgette, Aubergine, Pimento Coulis (V)  
Aged Beef Fillet, Triple Cooked Chips, Tenderstem Broccoli, Béarnaise Sauce  
Confit Duck Leg, Bubble & Squeak, Spring Baby Vegetables, Madeira Jus  
Spring Lamb Cutlets, Fondant potato, Butternut Puree, Pea Guacamole, Pan Deglaze  
Oriental Belly Pork, Scallops, Bok Choy, Sweet Soy Reduction, Wasabi and coriander Potato Puree,  
Crispy Lotus Root  
Open Lasagne of Roasted Squash, Rocket Leaves, Goat's Cheese Beignets,  
Cashew Beurre Noisette (V)

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## **SWEET & SAVOURY**

Raspberry Parfait, Chocolate Almond Ganache, Honeycomb  
Chocolate Mousse Pot, Fiery Ginger Shortbread, Candied Orange Peel  
Dark Chocolate Fondant, Homemade Pistachio Ice Cream  
Burnt Amalfi Lemon Tart, Chocolate Crisp, Lemon Sorbet  
Warm Chocolate Truffle Brownie, Honeycomb, Chocolate Paint, Orange Praline  
Spiced Poached Pear, Red Wine Syrup, Marshmallow logs, Minted Mascarpone  
Chocolate Marquise, Bitter Chocolate Crumble, Salted Caramel, Honey & Amaretto Semi Freddo  
Vanilla Crème Brûlée, Ginger Snap Biscuits  
Chocolate Cappuccino, Amaretto Foam, Pistachio Biscotti  
Individual Lemon Cheesecake, Elderflower Sorbet  
Raspberry Vodka Jelly, Raspberry & Mint Salad, Vanilla Bean Ice Cream  
Banana Parfait, Hazelnut Brittle, Toffee Banana  
Morgan's Rum Spiced Poached Pear, Hazelnut Praline  
An Interestingly Unusual Selection of British & Continental Cheeses, Biscuits, Chutney

## **FORMAL DINING NOTES**

**All Prices Quoted Are Exclusive Of Vat**

## **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

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## EXTRA THOUGHTS TO CONSIDER

We can provide your event with fully trained, professional and friendly event staff to help run things more smoothly.

### CHEFS

Senior Chefs are provided at a charge of £22.50 per hour, per staff member

Assistant Chefs will be charged at a cost of £16.50 per hour

(Minimum 4 Hours Applies)

### BAR AND SERVICE STAFF

Service staff for your event are charged at a cost of £14.50 per hour, per staff member.

(Minimum 4 Hours Applies)

### MIXOLOGIST AND SPECIALIST COCKTAIL BAR PERSON

These highly trained staff are charged at a cost of £25.00 per hour, per staff member.

(Minimum 5 Hours Applies)

### EQUIPMENT HIRE

We can provide a quote on all equipment hire for your event e.g. glassware, bars, linen, crockery, furniture required. We work closely with a local Marquee company who we will gladly put you in touch with should you require this service.

### BEVERAGES

We can quote on a beverage package, a 'purchase outright' beverage list or you may prefer to supply your own.