



CHESTER TOWN HALL

Sample Menus

Horseradish

HOSPITALITY • EVENTS • VENUES

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CANAPÉS

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Smooth parfait & sea salted butter 'truffles', walnut & raisin toast

Spiced mini Scotch egg, curried mayonnaise, crisp shallots

Rose Harissa spiced chicken skewers coriander & mint

Braised beef & ale 'pie', horseradish mash

Smoked & potted fresh salmon, brown bread & cucumber

Tuna Nicoise fishcake, pimento mayonnaise

Smoked haddock & bacon croquette

Prawn toast, sesame & wasabi

Crab & avocado soft herbs & saffron aioli

Flower pot of parmesan & roasted seed 'lolly pops'

'Grilled cheese' toastie 3 cheeses, leeks, red & spring onion

Whipped goat's cheese biscuits pickled golden beetroot

Red pepper, sun blushed tomato & rosemary risotto balls

Charred asparagus, crisp pastry, parmesan custard



THREE COURSE SAMPLE MENUS

STARTERS

Pressing of confit chicken, ham hock & soft herbs, balsamic & red onion marmalade

Lightly roasted vine tomato soup, basil mascarpone (v)

Potted fresh & smoked salmon, cucumber gazpachio foam, pickled tomato petals

Smooth chicken liver parfait, pear & saffron chutney, walnut, raisin & treacle croutes

Homemade beetroot cured salmon gravadlax, pickled beets, horseradish soured cream

Cave aged feta cheese & Parma ham, melon salad, cracked pepper syrup (can be adapted for a vegetarian)

Whipped Whipped goat's cheese ballontine, ballontine, sun blushed tomatoes, tomatoes, black olives, olives, tomato & fennel seed dressing dressing (v)

Oak smoked salmon, lemon segments, shallot rings, pin head capers & flat leaf parsley

Warm Asian spiced confit duck, pineapple salad, red pepper caramel

Smoked chicken & celeriac veloute, truffle foam

MAIN COURSES

Slow braised braised Vale of Clwyd beef, rare roasted medallion, watercress mashed potato, buttered green beans, glazed stockpot carrot & sticky shallot jus

Rare roasted lamb rump, confit shoulder, crushed potato & leek, Welsh rarebit, stuffed Savoy cabbage, braised lentils

Grilled fillet of sea bass, herbed potato cake, spinach & artichokes, sun blushed tomato dressing

Crisp polenta cake with pine kernels & basil, chargrilled courgettes & red onions, red pepper foam (v)

Red onion, garlic and thyme 'tarte tatin', glazed goat's cheese, rocket salad & parsley salsa verde (v)

Roast breast of chicken, fricassee of parsley potatoes crispy smoked bacon, wilted greens and red wine jus

Roast breast of chicken, chestnut mushroom, tarragon & Gruyere risotto cake, buttered spinach, Madiera cream

Saffron & herb marinated breast of chicken, almond & apricot cous cous, wilted watercress, coriander salsa



THREE COURSE SAMPLE MENUS

DESSERTS

Red berry Eton Mess, red wine jelly, crush de meringue,
berry mousse & popping candy

Fine apple tart, salted butterscotch, cinnamon mascarpone

Warm chocolate brownie, chocolate sauce & soil, clotted cream

Glazed lemon tart, basil foam, fresh minted strawberry compote

Madagascan vanilla bean panna cotta, red berry compote,
all butter shortbread

Layered Tiramisu cheese cake, crushed amoretti biscuits

Sticky toffee pudding, butterscotch, clotted cream, sugared dates
& honeycomb

Dark chocolate marquise, pistachio Anglaise, caramelised nut croquant

White chocolate cheesecake, ginger & apple compote, ginger nut crumb



FINGER BUFFET

Selection of crusty farmhouse sandwiches

Beef & horseradish, tuna Nicoise focaccia, ham & mustard, smoked salmon
& spinach wraps, egg & watercress

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French fries with sea salt, rosemary & parmesan

Crisp twice cooked potato wedges, cheese & bacon

Pork, sage & onion sausage roll, apple sauce

Mini Welsh beef cheese burger, seeded crusty roll, tomato relish

Asian duck spring roll, sweet chilli sauce

Thai marinated chicken skewers, spring onion & coriander

Braised beef Yorkshire pudding, crispy onions

Mini lamb koftas, cucumber and mint raita

Cornish pastry, sweet pickle

Deep fried fish cakes, chunky tartar sauce

Teriyaki salmon skewers, lime, chilli & coriander

Smoked haddock 'Scotch' quail egg, coronation mayonnaise

Fish goujons, garlic aioli

Smoked salmon, spinach, lemon & cracked black pepper quiche

Cheese & onion croquettes, tomato mayonnaise

Black & gold sesame crumbed tofu, crisp garlic, chilli & spring onion

Mushroom & mozzarella 'arancini', herb crème fraiche

Fresh tomato bruschetta, crumbled goat's cheese basil pesto

Blue cheese, red onion & courgette tarts

Please select any four items from the list above



HOT BUFFET

**Buffet service of hot dishes with accompanying vegetables
baskets of crusty artisanal breads & fresh garden salad
relevant accompanying condiments to the dishes**

Welsh lamb 'Hotpot', lightly pickled red cabbage

Slow braised lamb with root vegetables & thyme, topped with layers of potato, carrot & celery

Braised beef & mushroom pie, all butter puff pastry, roasted root vegetables & creamy mashed potatoes

8hr cooked forequarter of Welsh beef, rich red wine & brown cap mushrooms

Traditional cottage pie, buttered carrots & garden peas

Coarse ground beef, slow cooked with ale, herbs, carrots, parsnips, onions & celery

Beef lasagne, parmesan crust, panzanella tomato & basil salad

Rich tomato & beef ragu, layered with fresh pasta, pimentos & parmesan béchamel

Thai green chicken curry, Jasmine rice, coriander & coconut sambal

Fragrant curry made with our fresh Thai paste, pea aubergines & wilted greens

**Chicken, leek & Cheshire ham pie, all butter puff pastry,
roasted carrots & sauté potatoes**

Chicken slow cooked in white wine, parsley, onions, leeks & chunks of steamed ham

**Beef chilli, sour cream & cheese, fried rice with smoked bacon
& 'burnt' onions**

Texas style 'bowl of red' slow braised chunks of beef with black beans, ancho chilli, mole paste & cumin

Creamy fish pie, buttered peas & sugar snaps

Smoked haddock, salmon & prawns, dill & tarragon white wine cream, watercress mashed potatoes, cheese crumb

**Moroccan Moroccan spiced salmon, almond & apricot apricot cous cous,
minted yoghurt yoghurt dressing dressing**

Baked salmon, crusted with citrus zest, herbs & cumin

Goat's cheese & thyme ravioli, char grilled Mediterranean vegetables (v)

Ravioli with wilted baby rocket, charred red onion & sage oil

**Spicy braised aubergine 'Iman Biyaldi', chick pea
& coriander cous cous (v)**

Charred aubergines slow cooked with middle Eastern spices, crisp chilli, spring onions & toasted almonds

**Fricassee of mushrooms & potato gnocchi, shaved fennel
& tomato salad (v)**

Sauté of garlic, spring onions, white wine cream & mushrooms with wilted rocket & parmesan shavings



TABLE STYLE BUFFET

NIBBLES

Red pepper, sun blushed tomato & rosemary risotto balls

Tandoori spiced chicken skewers, Kashmiri tomato chutney

Mustard seed & pork chipolatas, honey & sherry vinegar glaze

WEDDING BREAKFAST

Thyme rubbed Fellbred lamb saddle

Rosemary, garlic & Puy lentil stuffing

12 hour roasted King Arthur's joint of beef

Cracked black pepper, fresh horseradish, parsley & grain mustard crust

Meats carved onto boards

Jugs of fresh tomato vinaigrette & herb salsa verde

Baskets of crusty More of Staveley Yard breads

PLATTERS TO ACCOMPANY

Warm new potatoes, minted butter

English runner beans, pod vegetables & watercress salad,

lemon zest & virgin rapeseed oil

Tomato, red onion & roasted beetroot salad

Celery, celeriac, apple & walnut 'Waldorf', crisp English gem hearts

DESSERT

Make your own Sundae:

Brownies, Meringue, Sweetened vanilla cream, Salted caramel sauce

Berry sauce, Smarties, Vanilla ice cream in ice bowls, Mixed berries

Tea and coffee station with vanilla fudge



BOWL FOOD & SMALL GRAZING PLATES

A mixture of decorated service stations & waiters circulating with bowls to create a relaxed & informal dining experience

Bangers & mash Pork & leek sausage, creamy mash, onion gravy

Chicken 'in a basket' Crisp buttermilk chicken, Southern spiced flour crumb, grill de chilli sweetcorn

Stir fried Asian noodles, crisp salt & pepper duck, plum sauce & cucumber

Roast belly pork with new potato & smoked bacon 'hash', maple syrup gravy

Seared cola cured beef roast beetroot & watercress salad, chimichurri

Fish pie Creamy salmon, smoked haddock haddock & prawns, cheese mash

Smoked salmon scrambled eggs, granary toasts, herb Hollandaise

Fish & chips Beer battered haddock, chip shop chips, tartar sauce

Fragrant yellow Thai fish curry fresh turmeric, lemon grass, coconut & sticky rice

Smoked haddock Kedgeree, micro coriander, crisp shallots & micro coriander

Cumin spiced aubergine with tomatoes, soured cream, chick peas & Moroccan style cous cous

Mini stone baked pizzas, Mediterranean vegetables crumbled goat's cheese, tomato tapenade, wilted rocket

Sautéed mushroom & herb risotto, wilted Wirral watercress, shaved parmesan

Roasted Roasted butternut butternut squash, chilli, pumpkin seeds & red onion,

pomegranate & molasses

Heritage tomato salad, marinated mozzarella, fresh basil pesto black olive toast