



GATTON HALL

Starters

Peach, Mozzarella, Mint and Rocket Salad
£4.50

*Melon, Roasted Fig and Parma Ham Salad
with a Red Wine Reduction*
£5.75

*Smoked Salmon Roulade on Seared Asparagus
with a Balsamic Glaze*
£6.35

*Potted Duck Liver Parfait with Toasted Brioche
and a Shallot Marmalade*
£5.75

*Roasted 'Crottin' Cheese with Wild Mushroom
Bruschetta and Beetroot Oil*
£5.50

*Salmon Sashimi with Fennel Slaw and Prawn
Tempura with Ponzu Dressing*
£6.75

*Ham Hock and Baby Leek Terrine with Piccalilli
and Air-Dried Bread*
£5.95

Classic Prawn Cocktail with Brown Bread and Butter
£5.75

*Curried Coconut and Parsnip Soup
with Onion Seed Naan*
£4.50

*Cream of Butternut Squash and Coriander Soup
with Chilli Bread*
£4.50

*Thai Prawn and Salmon Meatball Laksa
with Coriander Oil*
£4.75

Main Courses

*Roast Rump of Lamb with Roasted Root Vegetables,
Mint Pesto and Aged Balsamic*
£18.95

*Bread Crumbed Pangasius on Artichoke Ragout
with Grilled Fennel and a Lobster Reduction*
£17.50

*Roast Confit and Breast of Duck with
Vanilla Mash, Lime Jus
and Crispy Honeyed Parsnips*
£18.50

*Fillet of Beef with Rib Meat Jus,
Onion Puree and Baby Vegetables*
£21.25

*Seared Supreme of Guinea Fowl on Thyme Infused
Fondant Potato, Morel Mushroom Cream
and Baby Leeks*
£19.50

*Pancetta Wrapped Cod on Baby Spinach
and Lentils with a Clam Reduction*
£17.95

*Slow Roasted Pork Belly on a Minestrone of
Vegetables with Apple Mash*
£17.50

*Pan Fried Salmon on Confit of Fennel
with Summer Vegetables and a
Light Pesto Dressing*
£18.25

*Pan Fried Supreme of Chicken
Alexandra and Albert*
£17.25

*Roast Sirloin of Beef on Roasted Root Vegetables,
Yorkshire Pudding and a Red Wine
and Shallot Gravy*
£17.75

*Roasted Lemon Chicken on Chorizo
and New Potato Ragout
with Toasted Thyme Crumbs*
£17.25

Vegetarian

*Bubble and Squeak Cake with Roasted Sesame
Parsnips and Parmesan Tuile*
£17.25

*Individual Roasted Vegetable and Feta Strudel on
Baby Spinach served with Tomato and
Olive Oil Dressing*
£17.25

*Sauté Shallot and Wild Mushroom Tart
with Wensleydale Cheese Glaze*
£17.25

*Rocket Pesto Linguini with Baby Vegetables
and Olive Ciabatta*
£17.25

*Indonesian Vegetable, Chickpea and
Shitake Curry with Sticky Rice*
£17.25

Finger Buffet - £10.00 per person

*A selection of Freshly Cut Sandwiches made from various
types of bread with Delicious Fillings*
Vegetable Spring Rolls
Assorted Freshly Baked Quiche
Mini Pork Pies
Barbequed Chicken Drumsticks
Assorted Filled Vol au Vents
Cocktail Sausage Rolls
Vegetarian Samosas
Milk Chocolate Fudge Cake or
Chefs Homemade Carrot Cake
Tea & Coffee

Finger Buffet- £11.00 per person

*A selection of Freshly Cut Sandwiches made from various
types of bread with Delicious Fillings*
Ginger & Hoisin Chicken Drumettes
Assorted Freshly Baked Quiche
Cream Cheese & Smoked Salmon Profiteroles
Spinach, Red Pepper & Ham Wraps
Wild Mushroom, Garlic & Thyme Bouchees
Celery Barquettes with Stilton & Walnuts
*Mini Orange Muffins with Smoked Turkey
& Cranberry Sauce*
Chefs homemade carrot cake or
Milk chocolate fudge cake
Tea & Coffee

Desserts

Apple Tarte Tatin with Clotted Cream
£4.75

*Panna Cotta with Lemon and Blackberry
and a Garibaldi Biscuit*
£4.75

Rhubarb and Custard
£5.25

*Tarte au Citron with Poached Strawberries
and Crème Fraîche*
£5.00

*White Chocolate and Raspberry Mousse
with a Raspberry Sorbet*
£4.75

*Chocolate and Ginger Mousse with Mango Salad
and Cumin Shortbread*
£5.00

*Chocolate Fudge Brownie with Black Cherries
and Vanilla Ice Cream*
£4.75

Individual Summer Pudding with Crème Fraîche
£4.75

Roasted Winter or Summer Fruit Pavlova
£5.00

Black Forest Trifle with Yoghurt Ice Cream
£4.75

*Selection of English and Continental Cheese
with Biscuits, Celery and Grapes*
£6.00

All Prices inclusive of VAT



Prices subject to review in January 2014

Gatton Park Lettings Limited

Gatton Park, Reigate, Surrey RH2 0TJ

Tel: 01737 649210 Email: lettings@gatton-park.org.uk