



CANAPÉ AND BUFFET SELECTION MENU

CONFERENCE AND BANQUETING

WELCOME TO OUR PRE-DINNER CANAPÉ MENU

MENU 1

£12 per person

Scottish smoked salmon with
creamed horseradish

Ragstone goat's cheese crostini and
grilled red pepper (v)

Mediterranean prawn and mango salsa

Duck liver mousse on brioche with
fig chutney

MENU 2

£15 per person

Scottish smoked salmon with
creamed horseradish

Ragstone goat's cheese crostini and
grilled red pepper (v)

Mediterranean prawn and mango salsa

Smoked chicken and wild mushroom

Tempura asparagus with tartar sauce (v)

MENU 3

£18 per person

Smoked salmon and
Cornish crab mayonnaise

Duck liver parfait on brioche with
fig chutney

Marinated tomatoes, mozzarella
and basil (v)

Smoked chicken and wild mushroom

Tempura asparagus with tartar sauce (v)

Seared Scottish scallop and black pudding

(v) Suitable for vegetarians

WELCOME TO OUR COCKTAIL RECEPTION CANAPÉ MENU

MENU 1

£40 per person

Cold

Oak-smoked salmon and
horseradish cream

Peppered tuna carpaccio and
olive tapenade

Duck liver parfait with fig chutney

Crab and avocado tartlet

Cream cheese with sun-dried
tomatoes, walnut and tarragon

Hot

Grilled Mediterranean prawns
with sweet chilli sauce

Wild boar sausages and
mashed potatoes

Leek and Stilton tart (v)

Five-spice roast duck with sweet
potato mash

Pollock wrapped in Cumbrian ham

Pea and basil soup (v)

Wild mushrooms in puff pastry (v)

(v) Suitable for vegetarians

MENU 2

£50 per person

Cold

Mediterranean prawns with
a cocktail sauce

Smoked duck and poached pear

Oak-smoked salmon and
horseradish cream

Sushi rolls

Cumbrian ham and figs

Hot

Lamb fillet Wellington

Tempura asparagus with tartar sauce

Wild mushrooms in puff pastry (v)

Pumpkin soup with ginger and roasted
pistachio (v)

Peppered roast fillet of beef with
mashed potatoes and red wine sauce

Seared scallop and saffron

Quail breast with mashed sweet
potatoes and raisin sauce

Sweet

Assorted cocktail pastries

WELCOME TO OUR COCKTAIL RECEPTION CANAPÉ MENU

MENU 3 £65 per person (minimum 35 guests)

Cold

Pistachio-cruste'd goat's cheese
with chilli and apple (v)

Duck liver parfait on brioche with
fig chutney

Roast beef, coriander and sweet
chilli dressing

Smoked eel with dill and cucumber cream

Baby vegetables and herb mayonnaise

Hot

Tartlet of baked goat's cheese with
red onion confit (v)

Fish cake with mango salsa

Pea and basil soup (v)

Peppered roast fillet of beef with
mashed potatoes and red wine sauce

Poached quail egg Florentine

Potato and cheese fritter with
tomatoes and a chilli chutney

Shellfish

Oysters, shallot vinegar and
chilli sauce

Mediterranean prawns

Cornish crab and caper mayonnaise
on rye bread

Seared Scottish scallop and
sage sauce (cooked in the room)

Sweet

Assorted cocktail pastries

(v) Suitable for vegetarians

WELCOME TO OUR BUFFET SELECTION MENU

FORK BUFFET £45 per person (minimum 30 guests)

Cold

Crostini of goat's cheese and
red pepper (v)

Seared peppered tuna and
olive tapenade

Scottish smoked salmon and dill
cream cheese

Avocado and cherry tomatoes (v)

Grilled courgettes and basil (v)

Cumbrian cured ham

Marinated chicken breast

Poached Scottish salmon

Caesar salad

New potatoes with mayonnaise

Rocket salad with Stilton cheese (v)

Hot

Beef in peppercorn sauce

Roast chicken breast on
portobello mushrooms

Sea bass on poached leeks
with mussel sauce

Roast root vegetables (v)

Pumpkin risotto (v)

Roasted new potatoes (v)

Dessert

Fresh cut fruit

Selection of pastries

English cheeses

Coffee and chocolates

(v) Suitable for vegetarians

Radisson BLU