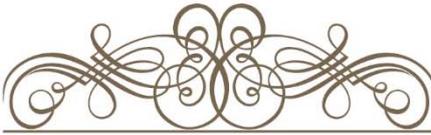




# TOADBURY HALL

## COUNTRY HOTEL



# MENU



We welcome you to join us on an exceptional journey to experience and live the tale of “Wind in the Willows” (1949 – Kenneth Grahame).

Take heed of Mr Toad’s famous words, and head for  
Toadbury Hall Country Hotel

*“Come along dear friend! Hop up here; we’ll go for a jolly ride.  
The open road, the dusty highway. Come! I’ll show you the world.  
Travel! Scene! Excitement! Ha ha ha!”*



# Banqueting Selector 2018

## PLATED OR BUFFET

### COMBINATION 1

1 Starter \* 1 Main Course \* 1 Starch \* 1 Vegetable and 1 Dessert Selection

### COMBINATION 2

1 Starter \* 2 Main Course \* 2 Starch \* 2 Vegetable and 2 Dessert Selection

### COMBINATION 3

1 Starter \* 2 Main Course \* 2 Starch \* 2 Vegetable and 3 Dessert Selection

### COMBINATION 4

Create your own Menu (Once you have made your selection you will be provided with a price)

## *Chef's Recommendations*

### STARTER \* SOUP \* SALAD SELECTION

- Mille Feuille of smoked Salmon and Horseradish cream, pickled radishes and pea salad
- Fennel and Pernod Salmon Gravadlax served with cured cucumber, micro shoots, beetroot extraction, and Melba toasts
- Pressed Terrine of maize fed Chicken and wild mushroom wrapped in leek served with a tomato relish
- Chicken liver Parfait simply served with a sultana chutney, and toasted brioche
- Landscape of smoked Chicken, emulsions, purées and nuts, with micro shoots
- Carpaccio of Beef with a grain mustard sauce, topped with rocket leaves, semi dried cherry tomatoes and Parmesan
- Cream of potato, Brie and apple soup with a puff pastry gratin
- Curried butternut soup with fritters
- Puréed cauliflower, cheddar and onion soup served with crispy Parma ham
- Potage of pea and ham served with Croutons and mint oil
- Asian broth with Teriyaki Beef, bok choy, soba noodles and shiitake mushrooms
- German potato salad with smoked lardons, Croutons and gherkins
- Pumpkin and pecan salad with Quail eggs, maple syrup, almonds, mixed herbs and saffron dressing
- Carrot and pineapple salad, with basil leaves, onion shoots and muscatel raisins
- Traditional Greek salad with cured cucumber, plum tomato and Greek feta, red onions and Calamata olives, Oregano scented olive oil
- Mediterranean tossed salad with crisp lettuces, capsicum, cherry tomato, aubergine, zucchini and Calamata olives, vinaigrette
- Caprese salad with Mozzarella cheese and plum tomato, basil leaves and Pesto dressing, dehydrated Calamata olives
- Root vegetable salad with Goat's cheese, sunflower seeds, pine-nuts and caramelized beetroot
- Penne pasta and Tuna salad with tomato mayo, chives and crispy leek
- Caesar salad, with egg Mollet, spicy Chicken, garlic croutons and Reggiano Parmesan shavings
- Thai Chicken salad with a julienne of carrot, cucumber and roasted peanuts, coriander and chili dressing

## FISH SELECTION

- Supreme of Salmon served with creamed leek, fondant potato and a smoked lardon Beurre Blanc
- Pan-fried Tilapia served with mirepoix lentils, spinach and a curried Velouté
- Hake fillet topped with tomato Provencal stew and Parmesan mash, crème Basilic
- Grilled Yellow Tail served with rosemary scented zucchini, roasted plum tomato, Moroccan couscous and saffron reduction
- Seared Teriyaki Tuna served with sweet potato mash, asparagus and a Capsicum coulis
- Chard fresh water Prawns and Calamari tubes served with cauliflower Tabbouleh, pea purée and turned potatoes, lemon scented butter

## MEAT SELECTION

- Pan-fried Chicken breast served with paysanne potatoes, leek and sautéed mushrooms, peppercorn sauce
- Ballotine of Chicken scented with pesto, served with zucchini, tomato stew and a crème de Chardonnay
- Angus Beef fillet served with rosti potato, spinach and a Forestière sauce
- Angus mature Sirloin, roasted and served with Chateau potatoes, roasted root vegetables and a port wine jus, Yorkshire pudding
- Grilled Angus Rump served with sautéed potatoes, glazed carrots, asparagus and a Shiraz jus
- Slow roasted Lamb shoulder served with Flageolet beans, green beans and roasted plum tomato
- Roasted Lamb Gigôt served with a Ratatouille of Mediterranean vegetables, Dauphinois potato and a garlic, rosemary jus
- Braised Lamb shank with buttered mash, sautéed mushrooms and a braising gravy
- Roasted Pork loin served with fondant potatoes, butternut in pesto and apple sauce, jus rôti
- Beer braised Pork belly served with braised cabbage, boulangère potatoes and a grain mustard cream sauce

## VEGETABLE SELECTION

Provençal tomato stew \* Asparagus with lemon butter \* Slightly curried spinach \* Butternut in pesto  
Roasted root vegetables \* Mediterranean vegetables \* Honey glazed carrots \* Fondant beetroot  
Peas Française \* Pea purée \* Mushroom Forestière \* Cauliflower Tabbouleh

## STARCH SELECTION

Fondant potato \* Buttered mash \* Parmesan mash \* Roasted Pomme Chateaux \* Dauphinois potato  
Boulangère potato \* Sweet potato mash \* Moroccan Couscous

## SAUCE SELECTION

Smoked lardon Beurre Blanc \* Curried Velouté \* Crème Basilic \* Saffron reduction \* Capsicum coulis \*  
Lemon scented butter \* Crème de Chardonnay \* Peppercorn sauce \* Crème de Chardonnay \* Port wine jus \*  
Forestière sauce \* Shiraz jus \* Rosemary jus \* Braising gravy \* Jus rôti \* Grain mustard cream sauce

## CHEESE SELECTION

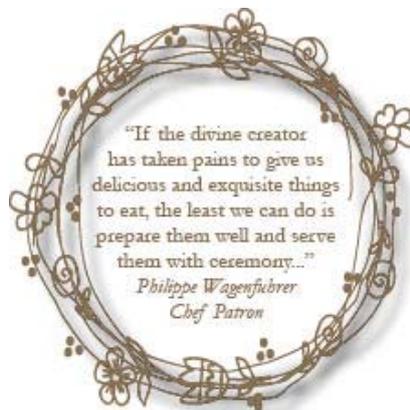
Choose from below as a course prior to Dessert or as a Dessert replacement

- Baked Camembert with a fig jam and Brioche
- Goat's cheese puff pastry tartlet with a rocket and sundried tomato salad
- Brie Croquette served with tossed apple and walnut slaw
- Selection of Artisanal cheese with bread rolls and preserves

## DESSERT SELECTION

- Crème brulée with lemon shortbread and strawberries
- Apple crumble pie with cinnamon ice cream
- Mille Feuille of orange and chocolate mousse, orange marmalade
- Praline iced parfait with Armagnac prunes
- Soft Pavlova of raspberries with coulis
- Lemon burned meringue pie with citrus compote
- Bitter chocolate tart with salted caramel and whisky truffle
- Valrhona Chocolate mousse cake with frozen mango
- Pecan nut tart with caramel ice cream and coffee anglaise
- Double deck brownie served warm with vanilla ice cream and berry compote
- Malva pudding served with a Malay date compote and orange chocolate ice cream
- Exotic fruit salad infused in Madagascan vanilla syrup served with an orange sorbet and shortbread

*Bon Appetit!*



*Bijou*  
Restaurant



WILD  
WOOD  
BRASSERIE

BADGER'S  
BOMA

Toadbury Hall Country Hotel offers discerning guests the versatility of so much to choose from, be it a celebration of a memorable wedding or special occasion in our banquet hall, a corporate business meeting in our conference centre or a leisurely weekend outing at our fine dining Bijou Restaurant or more informal eateries, namely; Otter's Deli, Badger's Boma or Wildwood Brasserie.