

Yaxley Hall - Sample Menu - Canapés

Our menus are planned and produced in-house. Wherever possible we select locally produced, seasonal and organic ingredients. Due to the very seasonal nature of some fresh ingredients certain dishes may not be available during out of season months. Your chosen menu will normally consist of eight to ten varieties of canape, plus two dishes from each of the three courses. Your guests will then be able to select their preferred dish on the day.

EGG AND VEGGIE BACON CROUTES
COURGETTE AND BASIL SAVOURY TARTLETS
PARMESAN, ROCKET AND SALSA VERDE SANDWICHES
WHITE BEAN AND SAGE PATE CROSTINI
TOASTED BLINIS WITH CREME FRAICHE AND RED ONION MARMALADE
CLASSIC, QUAILS EGGS WITH CELERY SALT
WARM GOATS CHEESE CROUTES WITH POPPY SEEDS AND RED ONION CONFIT
SMOKED HADDOCK AND WELSH RAREBIT TARTLETS
MINI VEGGIE TOAD IN THE HOLE WITH TOMATO SAUCE
MUSHROOM, THYME AND GARLIC BOUCHEES
BROAD BEAN, PEAR AND PECORINO CROSTINI
SMOKED SALMON FILO BITES WITH WASABI MAYO
VEGETABLE SAMOSAS WITH HOMEMADE PLUM SAUCE
BRIE AND CRANBERRY TARTS
POACHED SALMON WITH DILL CROUSTADES
PARMESAN AND ROSEMARY SHORTBREADS WITH ROASTED TOMATO AND FETA CHEESE
AUBERGINE AND PINE NUT FRITTERS WITH TOMATO SAUCE
SMOKED SALMON ON BROWN BREAD
"CATCH OF THE DAY" BATTERED FISH BITES WITH TARTARE SAUCE
FILO TARTLETS WITH SPICY CORIANDER PRAWNS
HOMEMADE SAVOURY CHEESE BISCUITS WITH A VARIETY OF DIPS
STICKY LEMON CHILLI PRAWNS WITH SWEET CHILLI DIPPING SAUCE
SPICY VEGETABLE MINI FRITTATAS
ROQUEFORT LEEK AND WALNUT TARTS

ELDERFLOWER FRUIT JELLIES
TINY SCONES WITH STRAWBERRIES AND CREAM
MINI CHOCOLATE TRUFFLE CAKE
CHOCOLATE CUPS FILLED WITH LIME MOUSSE, RASPBERRIES AND GRAPES
STRAWBERRY AND PISTACHIO MERINGUES



Yaxley Hall - Sample Menu - Starters

TOMATO AND HARISSA SOUP WITH CORIANDER CREAM
PUFF PASTRY TARTLET WITH MONKFISH AND DIJON MUSTARD BUTTER SAUCE
LEMON CHICKEN AND PISTACHIO TERRINE WITH SPICED POACHED PEAR
BOUCHEE OF WARM CREAMED RABBIT WITH FRESH HERBS
CRISP DUCK SALAD WITH RED FRUIT DRESSING
SALAD OF PEPPERED VENISON WITH CUMBERLAND SAUCE
CLASSIC WATERCRESS SOUP WITH MELBA TOAST
TROUT TARTARE TOPPED WITH QUAILS EGG AND CAVIAR
CHEESE AND PARSNIP ROULADE WITH SAGE AND ONION STUFFING
ROASTED VEGETABLE FILO TART WITH PESTO DRESSING
SMOKED SALMON AND PEA TARTLET
LOCALLY GROWN ASPARAGUS SPEARS WITH HOLLANDAISE SAUCE
ROAST PORTOBELLO MUSHROOMS STUFFED WITH BLUE CHEESE, ALMONDS AND BROAD BEANS
TOMATO AND BASIL CHEESECAKE WITH ORKNEY OATCAKES
SMOKED SALMON AND GRAVADLAX MEDLEY WITH HOMEMADE MUSTARD DILL SAUCE
COD FISHCAKES WITH CREME FRAICHE TARTARE SAUCE
FRESH LOBSTER AND LEEK SOUP
CELERIAC SOUP WITH TRUFFLE OIL
SWEET POTATO AND CHESTNUT CAKES WITH MUSTARD MAYO
SMOKED HADDOCK AND SALMON FISHCAKES WITH CREME FRAICHE TARTARE SAUCE
BEETROOT, GOATS CHEESE AND CRANBERRY PARCEL WITH WINTER LEAVES
GRATIN OF TIGER PRAWNS WITH CHILLI AND CHEESE
BAKED BRIE WITH A CRANBERRY-PARSLEY CRUST AND HOMEMADE ORANGE AND CRANBERRY RELISH
SWEET POTATO AND CUMIN SOUP
ROASTED PUMPKIN SOUP WITH MELTING CHEESE
SMOKED HADDOCK CHOWDER
FILLET OF SMOKED HADDOCK TOPPED WITH WELSH RAREBIT ON A BED OF PLUM TOMATOES
CRAYFISH AND CUCUMBER SALAD WITH DILL LIME AND MUSTARD DRESSING
TWICE BAKED GOATS CHEESE AND THYME SOUFFLES
HERBED LEMON MACKEREL WITH TOMATO COUSCOUS



Yaxley Hall - Sample Menu - Main Courses

ASIAN STYLE TUNA STEAK WITH CHINESE GREEN LEAF SALAD
PROVENCALE TART WITH TOMATO DRESSING
SAVOURY SUMMER STRUDEL WITH SUN DRIED TOMATO SAUCE
MUSHROOMS IN MADEIRA EN-CROUTE WITH HOLLANDAISE SAUCE
BAKED MONKFISH WITH GREEN CURRY, MANGO, LIME AND COCONUT
PARMESAN CRUSTED SALMON WITH FRESH TOMATO SAUCE
FILLET OF SEA BASS WITH SAUTEED MUSHROOMS AND ROASTED CARROT CONFIT
YAXLEY HALL PUFF PASTRY FISH PIE WITH CITRUS SAUCE
YAXLEY HALL VEGGIE "STEAK" AND MUSHROOM PIE WITH RED WINE GRAVY
CLASSIC ROAST RABBIT WITH MUSTARD SAUCE
GUINEA FOWL POT ROAST WITH RED CABBAGE, GARLIC AND JUNIPER
PHEASANT OR GUINEA FOWL COOKED IN A CREAMY WHISKY SAUCE
CHICKEN ON RED WINE ONIONS AND MUSHROOMS
CHICKEN WITH CHESTNUT MUSHROOMS, SAGE AND LEMON SAUCE
SUPREME OF COD WITH A LEMON, GARLIC, AND PARSLEY CRUST WITH A LEMON BUTTER SAUCE
PARSLEYED COD WITH MUSTARD BUTTER SAUCE
CHICKEN WITH TARRAGON SAUCE
CHICKEN COOKED WITH GRAPES, MADEIRA AND GREEN PEPPERCORN SAUCE
DUCK OR PHEASANT COOKED WITH "CHOU BONNE MAMMAN" (CREAMED SPICED CABBAGE)
POT ROAST PHEASANT WITH JUNIPER AND GIN
ROAST FILLET OF SEA BREAM ON A BOUILLABAISSE SAUCE WITH A TOMATO FONDUE
ROASTED MEDITERRANEAN VEGETABLE LASAGNE
FILO PARCEL OF MUSHROOMS WITH CARAMELISED SHALLOT AND MADEIRA SAUCE
FILLET OF SALMON FINISHED WITH A HORSERADISH CRUST AND CHIVE SAUCE
CANNELLONI OF AUBERGINE WITH MOZZARELLA, CAPERS, BASIL AND OLIVES SERVED WITH TOMATO SAUCE
GLAZED CHICKEN WITH ROASTED LEMONS, AND POTATO, LEEK AND PARSNIP ROAST
SPANISH STYLE CHICKEN COOKED WITH A WHITE WINE SAUCE OF CAPERS, GARLIC, PRUNES, OLIVES AND BAY.
BRAISED GUINEA FOWL IN MADEIRA WITH MUSHROOMS AND SHALLOTS
CASSEROLE OF VENISON WITH PORT, GUINNESS AND PICKLED WALNUTS, ACCOMPANIED BY BRAISED RED CABBAGE



Yaxley Hall - Sample Menu - Puddings

COCONUT AND RASPBERRY SPONGE PUDDING WITH RASPBERRY SAUCE
YAXLEY HALL BREAD AND BUTTER PUDDING
STICKY TOFFEE PUDDING WITH CARAMEL SAUCE
EGG NOG TRIFLE WITH MIXED BERRY COMPOTE
CHOCOLATE HAZELNUT MERINGUE ROULADE
LIMONCELLO AND BLUEBERRY TART
BRANDY SNAP BASKET WITH POACHED PEAR, VANILLA ICE CREAM & BLACKCURRANT SAUCE
APPLE AND QUINCE TART WITH MEDLAR CREAM
"SAG HARBOR" CHOCOLATE CHEESECAKE WITH RASPBERRY SAUCE
COCONUT RUM TART WITH VANILLA ICE CREAM
ROASTED BANANA & WALNUT CREAM WITH FILO PASTRY TUILE & QUINCE COMPOTE
RASPBERRY MERINGUE ROULADE WITH RASPBERRY SAUCE
ENGLISH SUMMER PUDDING WITH BERRY SAUCE
PEACH FRANGIPANE TART
ETON MESS
GLAZED LEMON TART WITH CHERRY SAUCE
CHOCOLATE TRUFFLE TORTE
LEMON POSSET WITH TOFFEE SHARDS
VANILLA PANNACOTTA WITH MARSALA BLUEBERRIES
STRAWBERRY MILLE FEUILLE WITH STRAWBERRY SAUCE AND WHIPPED CREAM
PASSIONFRUIT AND LIME GLAZED TART
MANGO LASSI FOOL
CRANBERRY AND APPLE TARTE TATIN
POMEGRANATE MOUSSE WITH COFFEE BISCUITS.
WHITE CHOCOLATE AND CRANBERRY SPONGE PUDDING
TUNISIAN MOIST ORANGE CAKE

