

# GRANGE PARK OPERA

## MENU 2024

### CANAPÉS

Chili, Coriander & Confit Pineapple King Prawn Skewer  
Barbers Cheddar & Caramelised Shallot Arancini (v)  
Truffle Cream Cheese, Honey & Roasted Vegetable Tart (v)  
Seared Tandoori Chicken with Mango Yoghurt

### STARTERS

Confit Chicken Terrine with Pistachio & Apricot  
Chicory, Piquant Vegetables (gf)(df)  
Sesame Salmon Tataki  
Lemongrass Rice, Miso Cabbage, Pickled Ginger (gf)(df)  
Chilli Labnah with Honey & Fennel Roasted Carrots  
Dukkah, Confit Garlic (v)(gf)  
Beetroot & Red Onion Tarte Tatin  
Apple, Celery & Fennel Slaw (vg)  
Foie Gras  
Charred Peach & Brioche

### MAIN COURSES

Pepper Crusted English Beef Fillet with Tarragon & Bone Marrow Jus  
Smoked Butter Mash, Roasted Shallot, Charred Asparagus (gf)  
Seared Darn of Stone Bass  
Steamed Leeks, Petit Pois & Sapphire Linguine, Chive Beurre Blanc  
Roast Supreme of Guinea Fowl with Orange & Calvados  
Braised Leg, Boulangère Potatoes, Fine Beans with Prosciutto  
Whole Dressed Native Lobster  
Lemon Mayonnaise, Summer Salad & Hot New Season Potatoes  
Roasted Vegetable Makhani  
Coconut, Cardamom & Toasted Almond Rice, Spinach Pakora & Pickle (vg)  
Chestnut & King Oyster Mushroom Wellington  
Lyonnaise Potatoes, Tender Stem, Lemon & Thyme Sauce (vg)

### DESSERT

Milk Chocolate & Orange Bavaois  
Ginger Shortbread  
Sicilian Lemon Tart  
Textures of Raspberry  
Caramelised Banana & Rum Cake  
Salted Caramel Ice Cream (vg)  
Pimms Jelly  
Summer Fruits, Mint & Cucumber Syrup (gf)(df)  
A Selection of English Cheese  
Quince, Celery & Biscuits



Kearney's

Private & Corporate Event Catering