



MESS MENU AUTUMN/WINTER 2015/6

MENU ONE

Please choose one option from each section for all of your guests

STARTERS

Lime cured salmon, carrot and mouli salad, chilli and soy dressing with sesame toast

Ballontine of duck, caramelised apples, pickled walnuts and crostini

Chicken, herb and ham hock terrine, Cumberland sauce and grilled focaccia

Smoked mackerel paté, frisse and radish salad with Melba toast

Wild mushroom and leek tart, frisse salad and house dressing

Bresaola, celeriac remoulade, micro rocket, caper and herb dressing with a ciabatta crisp

MAINS

Confit duck leg, Savoy cabbage and bacon timbale, creamy mash and red wine jus

Braised beef and Stilton pie, buttered beans and mash

Slow roast pork belly, roast heritage apples, black pudding and watercress with a cider jus

Roast cod, haricot Blanc and Alsace bacon stew with thyme veloute

Prosciutto wrapped chicken breast, fondant potato, creamed spinach and Madeira jus

Slow cooked rabbit leg, braised Puy lentils, Calvo Nero and game broth

DESSERTS

Sticky toffee and banana trifle

White chocolate and orange panna cotta with ginger snap crumble

Peanut brownie, clotted cream ice cream and dark chocolate sauce

Classic glazed lemon tart, berry coulis and softly whipped cream

Cheese board, quince jelly, celery, grapes and crackers

£35 per person

Minimum 20 guests

This menu is only available in the Mess. Vegetarian options available on request.
Pink are very flexible so if you have any queries or special dietary requirements please contact Chef Ben on 0207 629 3674 or 07590 805442.



MESS MENU AUTUMN/WINTER 2015/6

MENU TWO

Please choose one option from each section for all of your guests

STARTERS

Wild mushroom croustade, roast button onions and crispy pancetta

Seafood cocktail, Cornish crab, brown shrimp and prawns, Marie Rose sauce

Smoked salmon roulade, pickled fennel and cucumber, mixed shoots and Melba toast

Duck liver parfait, plum compote and crostini

Tuna carpaccio, Asian salad, wasabi and soy

Beef tartare, poached quail egg, dressed rocket and Parmesan with crostini

MAINS

Roast English lamb rump, garlic and herb mash, confit heritage carrots,
Calvo Nero and rosemary jus

Rabbit and crayfish Stargazy pie, buttered greens and mash

Pork fillet saltimbocca, sauté Ratte potatoes, curly kale with a morel and brandy sauce

Burgundy braised oxtail with root vegetable gratin and buttered winter greens

Scallop and prawn brochette, wild rice, steamed pak choi and bois boudran

Fillet steak, Dauphinoise potatoes, buttered pousse with a Madeira and truffle jus

DESSERTS

Baileys croissant bread and butter pudding, vanilla crème Anglaise and toasted almonds

Passion fruit Pavlova

Classic boozy trifle

Individual apple and blackcurrant pie, vanilla ice cream and calvados sauce

Dark chocolate and orange tart with softly whipped cream

Cheese board, quince jelly, celery, grapes and crackers

£40 per person

Minimum 20 guests



This menu is only available in the Mess. Vegetarian options available on request.
Pink are very flexible so if you have any queries or special dietary requirements
please contact Chef Ben on 0207 629 3674 or 07590 805442.