

BANQUETING SERVICE

THE
HERMITAGE

Please select 1 choice from each course to produce your menu, all guests, with the exception of vegetarians and those with special dietary requirements should eat from the chosen menu you select.

Starters

Smoked Salmon with Horseradish, Potato Salad & Roasted Beetroot
Duck & Chicken Liver Potted Parfait with Early Grey Jelly, Apricot & Ginger Chutney
Smoked Chicken Salad, Mango Salsa, Lime & Chilli Dressing
Platter of Seasonal Melon with Mixed Berry Compote, White Wine & Orange Syrup
Roasted Vegetable & Sweet Potato Terrine with Red Onion Marmalade

Freshly Prepared Soup

Roasted Tomato with Rocket & Balsamic Dressing OR Croque Madam
Sweet Potato & Leek with Soured Cream & Spring Onions OR Country Vegetable, Garlic Croutons
Cauliflower, Potato & Blue Cheese Soup with Herb Croute

Sorbet

Orange, Lemon, Pink Grapefruit, Blackcurrant

Main Course

Seared Chicken Supreme, Sweet Potato & Butternut Puree, Crispy Parma Ham, Herb Oil & Slow Roast Tomatoes
Twice Roasted Belly Pork, Chinese Marinade, Noodle Greens, Plum & Soy Dressing
Char-grilled Chicken Supreme, Pearl Barley & Light Vegetable Broth
Roast Loin of Dorchester Pork, Braised Red Cabbage, Gratin Dauphinoise, Juniper Sauce
Pan Seared Salmon & Seasonal Greens with Vermouth Shellfish Chowder
Parma Ham Encased Pollock, Pappardelli Pasta, Olives, Roasted Tomato with Spring Onion & Saffron Mayonnaise
Roast Sirloin of Dorset Beef, Roasted Carrots, Pomme Puree & Red Wine Jus

Vegetarian Options

Open Tart of Roasted Sweet Peppers & Leeks topped with Somerset Goats Cheese
Broccoli, Somerset Brie & Mushroom Lasagne glazed with Parmesan
Tagliatelle tossed in a Leek, Sundried Tomato & Whole Grain Mustard Sauce
Wild Mushroom Risotto finished with Fresh Herbs & Smoked Cheddar

Desserts

Sticky Toffee Pudding with Butterscotch Sauce
Chocolate Orange Cheesecake served with Vanilla Cream
Lemon Curd Crème Brûlée with Shortbread Biscuit
Eton Mess – Seasonal Berries, Meringue & Chantilly Cream
Orange Marmalade Bread & Butter Pudding served with English Custard
Apricot & Almond Tart with Peaches, Apricots & a Raspberry Coulis

Coffee with Mints

Freshly filtered Coffee & Chocolate Mints

82% Merit - Highest AA Rating in Bournemouth
1 AA Rosette for Dining



The Hermitage Hotel
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Managed by Oram Group of Companies. Proprietor Mr P. D. Oram

BANQUETING SERVICE SUPPLEMENTS

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Please note that this menu is used in conjunction with our standard Banquet Selector, you would need to add the chosen supplement to this cost per person. All guests, with the exception of vegetarians and those with special dietary requirements should eat from the chosen menu you select.

Starters

- Assiette of Melon with Champagne Syrup & Marinated Berries - (£3.95)
- Chicken & Parma Ham Terrine, Red Onion Preserve - (£4.25)
- Seared Scallops, Smoked Bacon & Black Pudding Salad, Saffron Mayonnaise - (£5.95)
- Tian of Avocado & Crab, Coriander Mayonnaise & Parmesan Wafer - (£4.25)
- Warm Blinis with Smoked Salmon, Crème Fraiche & Dill - (£5.25)
- Smoked Haddock Tartlet with a dressing of Saffron, Keta Chives & Truffle Oil - (£4.25)

Main Course

- Fillet of Prime Scottish Beef, Potato & Celeriac Rosti, Sautéed Chantrelles, Pea Puree & a Rich Madeira Jus - £8.95
- Herb Crusted Rack of Hampshire Lamb, Wilted Leeks, Dauphinoise Potato, Red Currant Jus - £6.95
- Roast Loin of Venison with Braised Cabbage & Beetroot Puree, Pink Peppercorn Sauce - £8.25
- Pan Roasted Duck Breast, White Bean & Toulouse Sausage Cassoulet, Sautéed Green Beans, Cherry & Port Wine Jus - £7.25
- Fillet of Salmon, Horseradish Crust, Saffron Potatoes, Creamed Spinach, Cherry Tomatoes & Fish Cream - £5.25
- Fillet of Cod wrapped in Parma Ham, Sun Dried Tomato Tapenade, Wild Mushroom Risotto, Baby Vegetables & Basil Dressing - £5.50

Desserts

- Chocolate Fondant with a Rich Chocolate Sauce, Liqueured Raspberries & Tuile Biscuit filled with Vanilla Ice Cream (£3.25)
- Dark Chocolate Tart with Vanilla Mascarpone & Orange Compote (£2.95)
- Toffee Crème Brûlée with Homemade Banana Bread (£2.50)
- Plum & Cinnamon Tart with a Balsamic Ripple Ice Cream (£2.50)
- Apple & Strawberry Crumble with Custard Ice Cream (£1.95)

Cheese Course

- Warm French Camembert with Red Onion Preserve & Crostini (£3.50)
- Selection of British & Continental Cheese with Celery, Grapes & Walnut Bread (£2.00)

Coffee with Mints

- Petits Fours with Freshly Filtered Coffee (£1.25)

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