



MARRIOTT
CHESHUNT



EVENT MENU

**MEETINGS
MADE**
at MARRIOTT

CANAPES MENU

4 items £8.50 per person
Each additional item £2.00 per person

MEAT

Chicken tikka on naan bread
Parma ham, rocket & Parmesan
Honey & mustard glazed chorizo
Pâté & red onion jam
Asparagus & beef mustard roulade
Mini lamb Koftas
Pork belly, soya & maple glazed

FISH

Mini Devonshire crab cakes
Tiger prawns Marie Rose
Salmon teriyaki
Marinated fresh tuna
Mini catch of the day, mango salsa
Filo wrapped prawns

VEGETARIAN

Vegetable spring roll
Cream cheese & pea croquette
Tomato & raspberry soup
Smoked Applewood cheese, pear chutney
Quail eggs Florentine
Goat cheese & onion jam
Cherry tomato & chives cream cheese

DESSERTS

Mini chocolate trifle cups
Lemon tart, fresh berry
Eaton mess
Mini apple crumble
Mini blueberry cheesecake

We are happy to cater for vegetarians & any other special dietary requirements

BANQUET MENU

3 course menu £36.00 per person

APPETISERS

CREATE YOUR APPETISER

Choose your protein

Chicken

Poached salmon

Goats cheese

Choose your base salad

Avocado, heirloom tomato, rocket, olives

Cos lettuce, Parmesan, croutons

Roast vegetables

Choose your dressing

Honey & mustard vinaigrette

Caesar dressing

Port wine vinaigrette

SOUP

Cream of celeriac, potato & sage

Cream of vegetable

Thyme croutons

Roast squash & pumpkin soup

Cream of tomato

Basil oil

PLATED

Pressed ham hock

Leeks, peas, mustard, watercress

Poached salmon

Cucumber, shallots, pickles

Chicken salad

Beetroot crème fraiche, toasted pine nuts

Goat's cheese

Heritage beetroot, basil

Shaved duck salad

Orange, soaked raisins, celeriac slaw

Poached chicken salad

Crispy bacon, egg, mustard dressing

Severn & Wye smoked salmon

Pickle cream, dill, toasts

Add a soup course for £6.00 per person

| MAIN COURSES

Sirloin of beef *

*Yorkshire pudding, horseradish
crème fraiche*

Chicken supreme

Pancetta, leeks, roast shallots

Low & slow Short rib of Beef

Pork fillet

Crispy sage & onion, caramelised pear

Breaded chicken escalopes

Thyme, mustard

Sea bass *

Spinach, barley

Rump of English lamb*

Pressed shoulder

| VEGETARIANS

Caramelised onion tart

Goats cheese, fig, cress

Tagliatelle

Pecorino, sun-blushed tomato, basil

Roast Heritage vegetables

Barley, herbs, mint hummus

| VEGETABLES

Choose your potatoes

Roast potatoes, thyme & sea salt

Pressed potato, caramelised onion

Hash potatoes

Leeks, parsley

Cream potato

Celeriac & potato boulangere

Sweet potato

Tarragon, garlic

Choose your vegetables

Tender stem broccoli

Garlic, capers, shallots

Savoy cabbage

Pancetta

Caramelised Celeriac

Carrots

Honey, butter, parsley

Rosemary roast butternut squash

Leeks, peas & pancetta

Fine beans & shallots

Sauce

Roasting gravy

Red wine

Peppercorn

*A supplement of £8.00 per person applies to certain dishes

| DESSERTS

Sticky Toffee Pudding

Vanilla ice-cream

Raspberry Crème Brulee

Shortbread

Chocolate Marquise

White chocolate sauce

Blueberry Cheesecake

Vanilla tuille, blueberry coulis

Dark chocolate tart

Orange crème Anglais

Vanilla Panna Cotta

Strawberries, basil, shortcake

Clementine tart

Clotted cream

Regional cheese

*Cheddar, blue, creamy chutney,
celery, water biscuits*

*Add a cheese course for £5.50 per person

FORK BUFFET

2 courses £26.50 per person

3 courses £30.50 per person

STARTERS

Selection of bread rolls
Smooth duck liver pâté, onion marmalade
Decorated whole salmon
Prawns & dill mayonnaise
Sliced peppered sirloin
Honey sugared ham
Smoked turkey breast
Selection of 6 salads & dressings

DESSERTS

Passion fruit panna cotta
Pear frangipane
Baked white chocolate & blueberry
cheesecake

MAINS

Wild mushroom risotto, shaved Parmesan
Strips of beef, whole grain mustard sauce
Butter chicken
Prawns cacciatore
Saffron pilaf rice
Buttered new potatoes
Cumin & cardamom braised carrots
Buttered beans & sauté onions

FINGER BUFFET

£17.50 per person

Each additional item £4.00 per person

PERSONALISED FINGER BUFFET 1

Please choose 5 items

SAVOURY

Selection of wraps or ciabatta rolls with various fillings
Selection of four salads
Beef satay
Falafel & tahini dip
Lamb Kofta, mint yoghurt
Basil, garlic & pepper chicken skewers
Selection of dim sum, chilli soya dip
Tempura vegetable, sweet chilli sauce
Bacon & herb roll
Teriyaki salmon, oriental dip
Mini plaice goujons
Cajun potato wedges, salsa & sour cream
Mini Cajun chicken burger
BBQ spare ribs
Chicken yakitori
Crispy spiced prawns, green chutney
Coleslaw
Chicken & cream cheese croquette, garlic aioli
Tomato & buffalo mozzarella, ciabatta slice
Asparagus & beef roulade, grain mustard glaze
Crisp pita, olives & hummus

SWEET

Fresh fruit platter
Caramel éclairs
Mini tiramisu
Mini Victoria sponge
Mini apple crumbles
Mini chocolate cakes

Tea and coffee £1.95 per person

FINGER BUFFET

£15.50 per person

Each additional item £4.00 per person

PERSONALISED FINGER BUFFET 2

Please choose 5 items

SAVOURY

Selection of finger sandwiches with various fillings

Mini savoury eggs with tomato relish

Homemade sausage meat and tomato rolls

Bocconcini & cherry tomato with fresh basil

Crab and Marie Rose shots

Bruschetta

Margherita pizza squares

Pepperoni pizza squares

Pulled pork sliders

Beer battered fish goujons with lemon crème fraiche

Brie & mango parcels

Individual beef and ale pies

Cajun chicken tenders with creole mayo

Mature Cheddar and caramelized onion swirls

SWEET

Watermelon lollipops

Rich chocolate brownie

Homemade scones with strawberry jam and clotted cream

Eton mess

Tea and coffee £1.95 per person

SANDWICH LUNCH

From £6.95 per person

Dessert supplement £3.00 per person

MAIN COURSE

Selection of sandwiches, wraps, baguettes and ciabattas

Selection of four salads

Crisps*

DESSERT

Selection of miniature deserts

*Upgrade to fries for £1.00 per person

WINE MENU

WHITE WINES

Bespoke Chenin Blanc , Western Cape, S. Africa, 2015/16 Lively fruit-led Chenin Blanc with a typical note of richness to the palate.	£22.95
Short Mile Bay Chardonnay , S.E. Australia, 2016/17 Cool-fermented in stainless steel and bottled early to retain the freshness; a citrusy Chardonnay with a crisp finish.	£23.95
Vinuva Organic Pinot Grigio , Terre Siciliane, 2017/18 Light, delicately flavoured, refreshingly dry with hints of apple.	£27.45
Picpoul de Pinet Réserve Mirou , France, 2016/17 Surprisingly bright and fresh for a wine produced in such a warm clime, it's rather like a fuller bodied Muscadet with plenty of citrusy fruit.	£28.45
Vidal Sauvignon Blanc , Marlborough, New Zealand, 2017/18 Classic gooseberry and passion fruit aromas mingled with a crisp, grassy flavour.	£34.45
Flagstone Word of Mouth Viognier , Western Cape, S. Africa, 2017/18 Aromas of fresh, ripe watermelon and juicy peach are encased in a delicate hint of spice.	£34.45
Leiras , Albariño Rías Baixas, Spain, 2016/17 Fresh green apple and citrus aromas with a pinch of spice on a dry, minerally palate.	£39.45
St Hallett Riesling , Eden Valley, Australia, 2017 Shows aromas of flint and spice intermingled with lemon flowers and lime peel; the palate is vibrant with citrus and minerally notes.	£39.45
Chablis Gloire de Chablis , J. Moreau et Fils, France, 2016/17 Bone-dry white Burgundy. Classic Chablis flintiness with no oak ageing.	£44.45

WINE MENU

RED WINES

Short Mile Bay Shiraz, S.E. Australia, 2016/17 £24.00

Deep-coloured and full-bodied with lots of rich berry fruit on the palate and a pinch of pepper spice.

The Guv'nor, Felix Solis, Spain, NV £27.00

Notes of vanilla from a short period of oak ageing. Plenty of rich, ripe, sweet red and dark fruit flavours and a juicy finish.

Nederburg The Manor Cabernet Sauvignon, S. Africa, 2016/17 £27.45

Shows an abundance of ripe berry and dark chocolate aromas with nuances of oak; ripe fruit and delicate oak spice flavours, firm tannins.

Portillo Malbec, Mendoza, Argentina, 2017/18 £27.45

Ruby-red wine displaying a fresh and fruity nose, enhanced by hints of plum, blackberries and a touch of vanilla; fresh fruit flavours, supported by sweet and round tannins and a good structure.

Errázuriz Merlot, Curicó Valley, Chile, 2016/17 £29.45

Typically fruity and with soft, rounded tannins. Half the blend is aged in French and American oak barrels.

Côtes du Rhône, Les Abeilles Rouge, Rhone, France, 2015/16 £30.45

Seductive nose of small red fruits, but also coriander and bay leaf. Notes of liquorice and spice. Spends nine months maturing in oak.

Don Jacobo Rioja Crianza Tinto, Bodegas Corral, Spain, 2013/14 £31.45

Full-bodied with a spicy, peppery taste. Matured for a minimum of 12 months in American oak followed by at least a year in bottle before release.

Waipara Hills Pinot Noir, Central Otago, New Zealand, 2016/17 £39.45

Bramble fruit, cherry, spice and a hint of smoke on the nose; black cherry and plum on the palate supported by oak spice and soft tannins.

The Federalist Visionary Zinfandel, Dry Creek Valley, USA, 2015/16 £45.45

Fruit forward with blackberry and black cherry aromas and spicy notes. The wine is matured for 15 months in a mix of French and American oak.

WINE MENU

ROSE WINES

Vinuva Pinot Grigio Rosé delle Venezie, Veneto, Italy, 2017/18 **£23.95**
A delicate pink wine full of fresh, summer-fruit aromas and flavours.

Château La Gordonne, Vérité du Terroir, France, 2015/16 **£33.45**
It has a generous bouquet with aromas of ripe red fruits.

Côtes de Provence Rosé, France, 2016/17 **£35.45**
Fresh aromas of peach and pear on the soft and well-balanced palate.

SPARKLING WINES

Galanti Prosecco Extra Dry, Italy, NV **£32.45**
Apple and pear with a hint of peach; followed by a fine, persistent, soft fizz.

Freixenet Prosecco, Italy **£36.45**
Pale straw-yellow with fine bubbles and subtle fruity aromas; the palate is light-bodied.

Anna de Codorníu Blanc de Blancs Brut, Cava, Spain, NV **£37.45**
Very fresh cava from the fruity and floral aromas of its aging.

Chapel Down Classic Brut, England, NV **£54.45**
A lively refreshing mousse, good depth, crisp fruit and a palate with yeast overtones.

CHAMPAGNE

Moët & Chandon Brut Impérial, France, NV **£65.45**
Vibrant green apple and citrus fruit, white flowers, brioche and mineral notes.

Veuve Clicquot Yellow Label Brut, France, NV **£76.45**
A fine balance between fruity aromas and more subtle toasty notes.

Moët & Chandon Rosé Impérial, France, NV **£79.45**
A lively, intense bouquet of red fruits with hints of rose and peach.