

# SIMPSON'S

## ASSEMBLY ROOM



### PRE-DINNER CANAPÉS

£13.50 for 3 per person | £17.00 for 4 per person

### STANDING RECEPTIONS

Priced per item

Please choose up to 8 per person for the entire party

Roasted Mixed Nuts £3.50

Sea Salt Crisps £3.50

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Beetroot Tartare on a Beetroot Crisp £3.50

Devilled Eggs Mayonnaise, Celery Salt £3.50

Endive, Pear & Stilton £4.00

Rillettes of Smoked Salmon £4.50

Venison Tartare £5.00

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Welsh Rarebit Toasts £3.75

Smoked Eel Potato Cake & Horseradish £5.00

Beef Short-Rib Bon-Bons £4.50

Honey Glazed 'Pigs-In-Blankets', Grain Mustard £3.75

Fried Scampi, Tartare Sauce £4.75

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Vanilla Custard Tart £3.50

Chocolate Marquise £4.00

Mini Caramelised Apple Tart £4.50



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### VEGETARIAN MENU

£75

Endive, Pear & Walnut Salad

*soft herb dressing*

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Roast Celeriac

*butter bean & tomato ragu*

**served with potato and the vegetable of the day**

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Rhubarb & Apple Crumble

*vanilla custard*

*selection of canton teas and extract filter coffee*

### PESCATARIAN MENU

£90

'Wimbledon Smokehouse' Smoked Salmon

*horseradish cream, shallots, capers*

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Roast Fillet of Cod

*wilted greens, lobster bisque sauce*

**served with potato and the vegetable of the day**

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Clementine Jelly

*with cointreau cream*

*selection of canton teas and extract filter coffee*

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### SET MENU A

£85

Smoked Arbroath Trout  
*soft boiled egg & horseradish*

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Roast Free Range Chicken  
*sage stuffing, bread sauce, chicken gravy*  
served with potato and the vegetable of the day

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Treacle Tart  
*sour cream, lime tuile*

*selection of canton teas and extract filter coffee*



### SET MENU B

£95

Terrine of Rabbit  
*toasted brioche, madeira jelly*

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Salmon-en-Croute 'Royale'  
*chive butter sauce, farmed caviar*  
served with potato and the vegetable of the day

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Lemon Posset (v)  
*with stem ginger snaps*

*selection of canton teas and extract filter coffee*



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### SET MENU C

£110

Lincolnshire Poacher Cheese & White Onion Tart (v)  
*spring leaf salad*

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Roast Sirloin of Devonshire Beef  
*roast potatoes and root vegetables, seasonal greens,  
yorkshire pudding, red wine gravy, horseradish*

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Clementine Jelly  
*with cointreau cream*

*selection of canton teas and extract filter coffee*



### MAIN COURSE OPTION

(supplement £25.00 per person)

Beef Wellington  
*fillet of beef, mushroom duxelles and spinach wrapped in puff pastry,  
finished with a madeira sauce*



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### SET MENU D

£125

'Wimbledon Smokehouse' Smoked Salmon  
*horseradish cream, shallots, capers*

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Roast Loin of Veal  
*marsala cream sauce*

**served with potato and vegetable of the day**

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Quicke's Cave Aged Cheddar  
*fruit bread, onion chutney*

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Chocolate Marquise  
*bitter chocolate sauce*

*selection of canton teas and extract filter coffee*

### EXTRAS AND AFTER DINNER

Sorbet £7.25 per person

*two scoops of lemon and blood orange sorbet*

Selection Of British Cheeses £16.50 per person

*fruit bread, onion chutney*

### PETIT FOURS

Chocolate Truffles £5.50 per person

Dusted Fruit Jellies £4.50 per person

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### BESPOKE 3 COURSE MENU

choose one item from each course, every guest to have the same menu

£112.50

#### HORS D'OEUVRES

Endive, Pear  
& Walnut Salad  
*soft herb dressing*

Heritage  
Beetroot Salad (vg)  
*salade mâche, walnuts,  
walnut dressing*

Lincolnshire Poacher,  
Onion & Sorrel Tart  
*spring leaf salad*

Terrine of Rabbit  
*toasted brioche, madeira jelly*

Smoked Arbroath Trout  
*quail's egg & horseradish*

'Wimbledon  
Smokehouse'  
Smoked Salmon  
*horseradish cream,  
shallots, capers*

Venison Tartare  
*quails egg and melba toast*

#### ÉNTREES

Roast Celeriac  
*butter bean & tomato ragu*

Roast Fillet of Cod  
*wilted greens, lobster bisque sauce*

Salmon-en-Crouete 'Royale'  
*chive butter sauce, farmed caviar*

Roast Free Range Chicken  
*sage stuffing, bread sauce, chicken gravy*

Lancashire Hot Pot  
*mashed neeps*

Roast Sirloin of Devonshire Beef  
*roast potatoes and root vegetables,  
seasonal greens, yorkshire pudding,  
red wine gravy, horseradish*

Roast Loin of Veal  
*marsala cream sauce*  
**(supplement £12.50 per person)**

where appropriate main courses are served with potato and vegetable of the day

#### PUDDINGS

Clementine Jelly  
*with cointreau cream*

Lemon Posset (v)  
*with stem ginger snaps*

Treacle Tart  
*sour cream, lime tuile*

Trinity Burnt  
Cream (v)  
*caramelised demerara*

Rhubarb &  
Apple Crumble  
*vanilla custard*

Chocolate Marquise  
*bitter chocolate sauce*