

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-Croute '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