



A·T·H·E·N·A·E·U·M



The Athenaeum Banqueting Menus 2015

The Athenaeum | Church Alley | Liverpool | L1 3DD

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A·T·H·E·N·A·E·U·M

Banqueting Menus

Menu 1

Please choose the same starter, main and dessert options for all guests

Starters

Pressed ham and vegetable terrine, handmade piccalilli, crostini
Roast red pepper and tomato soup (v)
Assiette of smoked and poached salmon, potato salad and citrus fruit
Duck and orange pate, pipperrade, herb salad and crostini

Main Course

Roast breast of corn fed chicken with garden herbs, smoked bacon
and leek cream sauce
Fillet of Scottish salmon, asparagus spears and butter sauce
Roast loin of apricot stuffed pork, confit spring cabbage, caramelised apple with
cider sauce
Gnocchi with broccoli and blue cheese (v)

Vegetables and Potatoes

*Please choose one potato and one vegetable option from the following choices to
accompany your meal*

Roast chateaux potatoes
Roasted new potatoes with thyme and garlic
Boiled new potatoes
Dauphinoise or Lyonnaise

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Panache of vegetables  
Broccoli and Cauliflower  
Roasted root vegetables  
Ratatouille  
Roasted Mediterranean Vegetables

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#### **Dessert**

Apple crumble cheese cake with toffee sauce  
Crème brulee  
White chocolate torte, black cherry jam and shortbread

Tea, Coffee & Mints

**£23.50 per person**



# A·T·H·E·N·A·E·U·M

## Banqueting Menus

### Menu 2

*Please choose the same starter, main and dessert options for all guests*

#### **Starters**

Pressed Kedgeree terrine, mild curried dressing  
Wild mushroom and thyme soup, garlic croutons (v)  
Smoked duck breast, apple coleslaw, spiced black cherries  
Chicken and mango Boudain, crisp ham, orange dressing

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#### **Main Course**

Breast of corn fed chicken wrapped in prosciutto with fresh sage, roast tomato and pesto sauce  
Loin of cod, parsley crust, mussel and clam chowder  
Roast Sirloin of beef, mini cottage pie, and red wine sauce  
Pumpkin and mushroom ravioli, tomato sauce, parmesan shavings (v)

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#### **Vegetables and Potatoes**

*Please choose one potato and one vegetable option from the following choices to accompany your meal*

Roast chateaux potatoes  
Roasted new potatoes with thyme and garlic  
Boiled new potatoes  
Dauphinoise or Lyonnaise  
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Panache of vegetables
Broccoli and Cauliflower
Roasted root vegetables
Ratatouille
Roasted Mediterranean Vegetables

Dessert

Chocolate Ganache torte, chocolate sauce
Individual tiramisu gateaux
Mixed berry Pavlova

Tea, Coffee & Mints

£27.50 per person



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Banqueting Menus

Menu 3

Please choose the same starter, main and dessert options for all guests

Starters

Ravioli of Cornish crab, fennel consommé, julienne of vegetables
Pressed terrine of chicken and foie gras, caramelized apple, raisin beer jelly
Selection of Italian anti pasti (vegetarian option also available)
Crème Senegal (chicken and saffron soup)

Main Course

Fillet of Casterbridge Beef, blue cheese bread and butter pudding,
red wine sauce
Rump of lamb, Roasted courgettes and peppers, red currant sauce
Pauquette of lemon sole, salmon and lemon mousse, parsley cream
Pumpkin and mushroom ravioli, tomato sauce, parmesan shavings (v)

Vegetables and Potatoes

Please choose one potato and one vegetable option from the following choices to accompany your meal

Roast chateaux potatoes
Roasted new potatoes with thyme and garlic
Boiled new potatoes
Dauphinoise or Lyonnaise

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Panache of vegetables  
Broccoli and Cauliflower  
Roasted root vegetables  
Ratatouille  
Roasted Mediterranean Vegetables

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#### **Dessert**

Assiette of chocolate desserts  
Lemon tart with clotted cream and berry coulis  
Caramel Pavlova

Tea, Coffee & Mints

**£33.50 per person**



## A·T·H·E·N·A·E·U·M

### Hot and Cold Buffet Menu

#### Option 1

#### **Hot Dishes Meat**

##### Choose 2

Chicken A 'la King (served with rice)  
Chicken Madras (served with rice)  
Chicken Korma (served with rice)  
Spanish style chicken casserole with chorizo and white beans  
Sweet and sour chicken (served with rice)  
Beef Bourguignon  
Scouse (served with pickled beetroot)  
Beef Madras (served with rice)  
Cottage Pie (served with pickled cabbage)  
Chilli con carne (served with rice)  
Lasagne (served with garlic bread)  
Spanish style Meatballs  
Beef Stroganoff (served with natural yogurt)  
Beef Green Pepper (served with rice)  
Pork Normandy (served with glazed apple)  
Pork with peppercorn sauce  
Sweet and sour pork (served with rice)  
Lamb Hotpot (served with pickled cabbage)  
Shepherd's Pie (served with pickled cabbage)  
Fish pie  
Smoked haddock and pea lasagne  
Paella with seafood

#### **Hot Dishes Vegetarian**

##### Choose 1

Vegetable Lasagne with goat's cheese (served with garlic bread)  
3 Bean Chilli (served with rice)  
Vegetable Paella  
Lancashire butter pie (similar filling to a cheese and onion pasty)  
Blind Scouse (served with pickled beetroot)  
Roast stuffed peppers with a Moroccan cous cous filling



## A·T·H·E·N·A·E·U·M

### **Salads**

#### *Choose 3*

Mixed leaf  
Mixed chopped  
Italian tomato pasta and pesto  
Mexican rice  
Potato  
Coleslaw  
Waldorf  
Carrot and orange salad with French dressing  
Tomato and Mozzarella  
Mixed bean  
Build your own Caesar salad  
Orzo and roasted vegetable  
Smoked mackerel and potato with course mustard mayonnaise  
Egg Mayonnaise

### **Quiche**

#### *Choose 1*

Cheese and Onion (v)  
Spanish (v)  
Asparagus (v)  
Lorraine  
Salmon

### **Potato**

#### *Choose 1*

Buttered New  
Minted New  
Patatas Bravas (Spanish fried potatoes with tomato sauce)  
Roasted new potatoes with garlic and rosemary  
Chips  
Tortilla (cold Spanish potato omelette with onion)  
Tartiflette (sliced potatoes cooked in cream with bacon and garlic)  
Mexican potato wedges



## A·T·H·E·N·A·E·U·M

### **Finger Items**

#### Choose 2

- Cajun chicken goujons (served with Cajun mayonnaise)
- Vegetable samosas (served with mint yogurt)
- Lamb samosas (served with mint yogurt)
- Plaice goujons (served with tartar sauce)
- Breaded scampi (served with tartar sauce)
- Tempura vegetable's (served with sweet chilli dip)
- Sweet chilli chicken kebabs
- Bread crumbed Mushrooms (served with garlic mayonnaise)
- Spanish Calamari (lemon mayonnaise)

### **Carvery**

#### Choose 1

- Honey and Mustard baked ham
- Boned and Rolled turkey crown with cranberry
- Roast loin of Pork with stuffing balls

### **Dips**

#### Choose 2

- Sweet chilli dip
- Garlic Mayonnaise
- Cajun Mayonnaise
- Hummus
- Tatziki
- BBQ

### **Other**

Assorted bread rolls will be served with all hot dishes

**£20.00 per person**

Or

#### Option 2

Simply Choose 2 Items from the Hot Dishes Menu  
Along with 1 potato dish

**£10.00 per person**



## A·T·H·E·N·A·E·U·M

### **Additional Items priced each**

Whole dressed salmon £95.00  
Seafood Platter (prawns, mussels, clams and smoked mackerel) (£65.00)  
Side of Smoked Salmon (£35.00)

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Canapé / Finger Food Menu

Lamb Samosa with yogurt and mint dip
Spinach and feta filo parcel
Sweet chilli chicken kebab
Chicken and bacon brochette, Cajun mayonnaise
Honey and mustard sausages
Ratatouille filled vol au vaunt, pesto topping
Crushed filo king prawn, sweet chilli dip
Smoked salmon and cream cheese roulade
Vegetable spring roll, hoi sin dipping sauce
BBQ and fiery chicken wings
Aloo Tikki (Indian style spiced potato cakes)
Thai fishcake with sweet red pepper jam
Petite croline's
(Mini pasty's with a mixed filling of Ham, cheese and salmon)

Mini lemon tart with clotted cream
Mini chocolate éclair's
Mini vanilla slices

3 Items £5.95pp

4 Items £6.95pp

5 Items £7.95pp



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Evening Snacks

Pulled Pork Rolls served with
Stuffing & Apple Sauce

Or

Pulled Beef Rolls served with
Caramelised Onions & Mustard

Please choose one of the above, both options are served with Spiced Wedges

£9.95 per person

**To arrange a show around of the venue or to discuss your event further
please contact 0151 709 7770**

Or

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