

DINNER DANCE PACKAGE



THE RUNNYMEDE
ON THAMES

Corporate dining package

Whether you are organising a small lunch or dinner for a few colleagues or treating the whole office to their very own party, we can provide the perfect setting. With suites that can accommodate up to 250 guests and menu options from the traditional to a more informal twist to the traditional, we can make your event special.

Your guests will enjoy a glass of fizz on arrival, a three course menu with tea or coffee and confectionery, half a bottle of entry level wine per person and music from our resident DJ all for the price of £52 per person (this price also includes venue hire).

Please choose **one** starter, **one** main course, and **one** dessert from the selection below for your entire party attending your event. Should you require a choice menu, supplements will apply; we ask that you advise us in advance of any dietary requirements. Your co-ordinator and our executive chef will be more than happy to assist you with your menu choice.

Appetisers

Roast red pepper soup with olive croutons (v)

Roast tomato soup, cheese dumplings (v)

Beetroot soup, sour cream (hot or cold) (v)

Minted salad of cantaloupe melon, feta and fennel (v)

Warm caramelised onion and leek tart (v)

Warm ricotta, red and yellow pepper tartlet (v)

Classic Caesar salad, anchovies and Parmesan

Greek salad, marinated feta and oregano (v)

(v) Denotes suitable for vegetarians; please inform a member of the team if you suffer from any food allergy so that the appropriate information can be provided to you for each dish. Gluten-free products are available. We make every effort to ensure that products containing gluten are not used in the production of those items we identify as 'not containing gluten.' However, we cannot guarantee that these menu items are gluten free because we prepare them in an environment where products containing gluten exist. Minimum numbers apply - 60 guests in The Riverside Suite and 100 in The Grand Union Suite. All prices include VAT at the standard rate, prices are subject to an annual increase in April.

Appetisers Continued...

Smoked mackerel and beetroot salad with horseradish mayonnaise

Mackerel fillet with onion and rosemary tart, smoked paprika mayonnaise

Pressed ham hock terrine with piccalilli, melba toast

Smoked ham and pea croquettes, garden salad

Chicken terrine, spiced pineapple chutney, toasted onion bread

Braised beef shin, horseradish potato, buttered greens and carrots, red wine jus (£9 supplement)

Meat, fish and poultry main courses

Fillet of haddock, slow roast plum tomato and fennel, herb crushed potatoes and beurre blanc sauce

Teriyaki glazed salmon, egg noodles, Asian greens, shitake and sesame

Grilled chicken breast with sweetcorn salsa, butternut squash, seasonal greens and new potatoes

Slow braised pork belly, buttered fine beans, potato cake, apple sauce and sweet marjoram jus

Slow baked duck leg with bubble 'n' squeak, buttered greens, balsamic jus

Grilled chicken breast, bok choy and vegetable noodles, lemon grass and coconut sauce

Cumberland ring sausage with mustard mash, onion gravy and parsnip crisps

Sea bream fillet, Dahl sauce, steamed basmati, spinach and beans

Dingley Dell pork stuffed with smoked bacon, apple and thyme, crushed potato and cider jus

Vegetarian main courses

Please choose one alternative main course for all your vegetarian guests

Mushroom tortellini with wilted baby spinach, mascarpone cream sauce (v)

Sweet potato and lentil cakes, seasonal greens and spiced tomato sauce (v)

Courgette and aubergine baked with goats cheese and tomato (v)

Potato gnocchi, sauteed mushrooms, wilted baby spinach, creamy shallot sauce (v)

Desserts

Marmalade steamed pudding with anglaise sauce (v)

White chocolate brulee, strawberry shortbread (v)

Blackberry baked cheesecake, aromatic poached pears (v)

Caramelized orange tart, creme fraiche ice cream (v)

Warm apple galette with butterscotch sauce, vanilla ice cream (v)

Mango and passion fruit meringue Pavlova (v)

Vanilla creme brulee, shortbread (v)

Chocolate and raspberry tart (v)

Lemon pannacotta with strawberries (v)

Lemon curd and blueberry Pavlova (v)

Banana cheesecake, vanilla Chantilly (v)

Maple pecan tart, fudge sauce, Chantilly cream (v)

Desserts Continued...

White chocolate brulee, strawberry shortbread (v)

Blackberry baked cheesecake, aromatic poached pears (v)

Caramelized orange tart, creme fraiche ice cream (v)

To finish

Coffee and tea with home-made fudge (v)

To speak to a member of our Events Team please call: 01784 220981 or email: sales@therunnymede.co.uk



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