

EUROPA HOTEL

GROSVENOR SQUARE, LONDON W1A 4AW. TELEPHONE 01-493 1232

Banqueting à la Carte

Hors D'Oeuvre Froids et Chauds

Cornets de Saumon Fumé Princesse (Cones of smoked salmon with asparagus tips)	£3.70	Crevettes au Beurre (Potted shrimps)	£2.40
Pâté de Foie Truffés (Liver pâté with truffles)	£1.55	Hors d'Oeuvre Riches (Selection of smoked salmon, salami, asparagus, egg mayonnaise, sardines, tomatoes, corn and beetroot)	£2.80
Mousse de Saumon (Mousse made of fresh salmon covered with aspic jelly)	£3.50	Pâté Maison (Liver pâté and prepared by Chef's own recipe)	£1.55
Melon Rafrâichi (Chilled melon, according to season)	Market price	Jambon de Bayonne (Smoked Bayonne ham)	£1.80
Salade Niçoise (Tuna fish, French beans, black olives, eggs, tomatoes, anchovies)	£1.30	Oeuf à la Russe (Egg halves in a bed of mixed vegetables covered with mayonnaise)	£1.00
Cocktail de Crevettes (Prawns, chopped lettuce, covered with cocktail sauce)	£2.50	Vol-au-Vent aux Champignons (Puff pastry filled with mushrooms in cream sauce)	£1.10
Cornets de Jambon à la Russe (Cones of cooked ham filled with mixed vegetables)	£1.20	Quiche à la Lorraine (Bacon flân)	£1.10
Cocktail de Fruits (Cocktail of various fruits)	£1.05	Hors d'Oeuvre Variés (Selection of hors d'oeuvres)	£1.40

Potages et Consommés

Consommé Célestine (Beef consommé with dices of pancake)	80p
Crème St. Germain aux Croûtons (Pea soup with deep fried croûtons)	80p
Consommé Brunoise (Chicken consommé garnished with thinly cut vegetables)	80p
Crème Forestière (Cream of mushroom soup)	80p
Tortue Verte aux Paillettes de Fromage (Turtle soup with cheese straws)	£1.10
Consommé Queue de Boeuf (Clear oxtail soup)	80p
Crème Esau (Creamed lentil soup)	80p
Bisque de Homard (Lobster soup with fresh cream)	£1.60
Consommé Vermicelle (Beef consommé with diced tomatoes and vermicelli)	80p
Consommé Mikado (Chicken consommé with dices of chicken and tomatoes)	80p
Crème de Céleri (Cream of celery soup)	80p
Consommé Profiteroles (Beef consommé with small puff pastry balls)	80p
Soupe à l'Oignon (Fresh onion soup)	90p
Consommé Madrilène (Beef consommé with diced tomatoes)	80p



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Poissons



Tranche de Saumon au Champagne (Fresh salmon poached in champagne and served in its sauce) in season	£5.55	Paupiette de Limande (Poached rolled lemon sole fillet, garnished with shrimp tails and asparagus heads, covered with shrimp sauce)	£2.65
Goujonnade de Plie Frite — Sauce Tartare (Strips of breadcrumbed plaice, deep fried, served with Tartare sauce)	£2.30	Dartois de Fruits de Mer — Sauce Vin Blanc (Sea food enclosed with puff pastry, served with white wine sauce)	£4.45
Filet de Sole Palace (Fillet of Dover sole in white wine sauce with tomatoes, mushrooms, and asparagus tips)	market price	Truite Meunière Doria (River trout cooked in butter, garnished with cubes of cucumber and chopped parsley)	£3.60
Raie Meunière Murat (Skate cooked in butter with artichoke bottoms and potatoes)	£3.00	Raie Orly (Fried skate served with tomato sauce)	£2.65
Arbroath Smokie Grillé au Beurre Fondu (Grilled Arbroath Smokie with melted butter)	£2.35	Filet de Sole Bonne Femme (Dover sole fillet with white wine and mushroom sauce)	market price
Truite Meunière aux Amandes (Fresh trout cooked in butter with flaked almonds)	£3.60	Fruits de Mer au Chablis Riz Pilaw (Seafood prepared with Chablis wine and served with Pilaw rice)	£4.20

Entrées



Suprême de Volaille Royal (Breast of chicken cooked in red wine with truffles)	£4.45	Carbonnade de Boeuf Flamande (Braised beef with onions and Stout)	£4.10
Escalope de Veau au Marsala (Escalope of veal cooked in Marsala wine)	£4.55	Entrecôte Chasseur (Sirloin steak sauté in white wine sauce and mushrooms)	£5.95
Entrecôte Marchand de Vin (Sirloin steak prepared in a red wine sauce)	£6.00	Suprême de Volaille Princesse (Breast of chicken garnished with asparagus tips, finished with white wine and cream)	£4.45
Filet de Boeuf Niçoise — Sauce Périgourdine (Fillet of beef garnished with artichoke hearts, walnuts, potatoes and mushrooms)	£7.05	Sauté de Veau Hongrois (Veal with paprika and peppers)	£3.90
Côtes d'Agneau Maréchale (Lamb cutlets breadcrumbed and garnished with truffle and asparagus tips)	£4.55	Carré d'Agneau Lucullus (Loin of lamb garnished with mushrooms, stuffed olives, quenelle of veal, Madeira sauce)	£5.05
Médaille de Veau Basquaise (Médaille of veal served with aubergines, courgettes, red and green peppers)	£4.45	Caneton Montmorency (Duckling cooked in liqueur sauce with cherries)	£6.45
Steak, Kidney & Mushroom Pie	£3.40	Tournedos Poêlé Rossini (Fillet of beef with foie gras, truffles and Madeira sauce)	£7.10
Demi Poussin Bourguignon (Half Spring chicken in red wine sauce)	£4.20	Côte de Veau Ambassadeur (Veal cutlet in a cream and mushroom sauce)	£5.10

This Banqueting à la Carte menu has been designed to help you, the organiser, create the menu of your choice. If you require any assistance or further information please contact the Banqueting Manager.

Suprême de Poulardine Duroc (Breast of chicken sauté in white wine, diced tomatoes and mushrooms)	£3.90	Contrefilet Rôti Printanière (Roast beef garnished with a selection of vegetables)	£5.35
Selle de Veau Orloff en Pièce (Braised saddle of veal, filets coated in duxelles and truffles slices, glazed with Mornay sauce) (Maximum cover 50 persons)	£8.70	Filet de Boeuf Wellington (Prime fillet of beef covered in chopped mushrooms and wrapped in puff pastry)	£7.10
Dindonneau Rôti farci aux marrons — Sauce Airelle (Roast turkey with chestnut stuffing served with cranberry sauce and chipolatas)	£4.60	Chop d'Agneau Champvallion (Lamb chop, cooked in stock with sliced potatoes, julienne of onion and garnished with diced tomatoes)	£4.70
Longe de Porc Rôtie à l'Anglaise (Roast loin of pork served with gravy and apple sauce)	£3.90	Gigot d'Agneau Forestière (Leg of lamb with cocotte potatoes and mushrooms)	£4.70

Légumes

Petits Pois à la Française	80p
Courgettes Frites in season	
Brocolis au Beurre	80p
Choux Fleur au Naturel	80p
Céleris au Gratin	£1.00
Carottes Vichy	80p
Haricots Verts au Beurre	80p
Epinards à la Crème	80p
Choux de Bruxelles	80p
Flageolets Bergère	£1.15
Céleris Braisés	£1.00
Asperges Polonaise	£1.30
Artichauts Florentine	£1.10
Haricots Verts Française in season	


Pommes de Terre

Pommes Rôties	65p
Pommes Château	65p
Pommes Vapeur	65p
Pommes Croquettes	65p
Pommes Nouvelles	65p
Pommes Biarritz	65p
Pommes Persillées	65p
Pommes St. Florentin	65p
Pommes Cretan	65p
Pommes Berny	65p
Pommes Cocottes	65p
Pommes Amandines	65p

Desserts

Gâteau Fleur des Neiges (Sponge gâteau, pastry cream, Kirsch, covered with meringue and topped with glazed fruits and flaked almonds)	£1.10
Surprise Brésilienne (Melon shaped ice cream with pineapple and sugar flames)	£1.20
Mousse de Framboise (Light raspberry mousse)	£1.10
Cassata Véronique aux Pêches (Ice cream, peaches, candied fruit and crème chantilly)	£1.20
Gâteau à l'Orange Grand Marnier (Sponge cake, pastry cream, flavoured with Grand Marnier liqueur and topped with orange segments)	£1.10
Vacherin Glacé à l'Ananas (Ice cream ring on sponge base, garnished with pineapple)	£1.10
Gâteau Perigore (Sponge, light coffee cream, chestnuts)	£1.10
Surprise Milady aux Poires (Ice cream bombe in the shape of a lady surrounded with pears and topped with whipped cream)	£1.30
Dartois Bordaloue (Puff pastry with frangipan and vanilla ice cream)	£1.05
Demi Ananas Berrichone (Fresh diced pineapple covered with strawberries and Curaçao liqueur flavoured sabayon. Decorated with coloured spun sugar and served in the pineapple half)	£2.35
Gâteau Forêt Noire (Chocolate gâteau with black cherries)	£1.15
Tutti Frutti aux Pêches du Japon (Italian ice cream with candied fruit, decorated with Japanese peaches)	£1.30
Vacherin Glacé aux cerise noire Sauce Napoléon	£1.15
Gâteau Martiniquais (Sponge filled with rum flavoured pineapples, cream and covered with meringue)	£1.05
Tarte Antillaise (Glazed banana tart)	£1.05
Compote Cardinal (Fresh strawberries, red and black currants, orange sorbet, topped with green spun sugar)	£2.35
Salade de Fruits Crème Fraîche	95p
Gâteau Suchard (Chocolate gâteau)	£1.25
Cassata Denise aux Pêches (Italian style ice cream with frangipan and decorated with peaches)	£1.50
Savarin aux Fruits	£1.05
Choix de Fromages	£1.10
Café	45p
Café et Chocolats	60p
Café et Petits Fours	85p

Prices are fully inclusive, additional gratuities are at your discretion.



Sparkling
ASHBOURNE
Natural Water

Pure fresh water that has filtered
down through the hills surrounding
the little 13th Century town of
Ashbourne in Derbyshire.
Nestlé have added nothing
but the sparkle



A light refreshing drink
for discerning palates
The perfect complement
to good food and wine.

AVAILABLE AT YOUR REQUEST