



ILEC CONFERENCE CENTRE
IBIS LONDON EARLS COURT

Plated Lunch and Dinner Menu Selector

(Price Range from £49.00 to £59.00)

Combine and play with our various Chefs suggestions to shape your food experience exactly to your needs.

How to build your perfect menu?

Your Plated Menu offers you to select:

- 1 Starter Dish
- 1 Fish or Meat Dish
- 1 Dessert
- Our plated Menus comes with Tea and Coffee

Add half bottle of wine per person for £11.00 supplement

You may wish to do a different selection or add another dish. If so, please do get in touch contact your Meetings and Events sales representative for help and advice.

Allergy advice:

Allergy information can be obtained by contacting one of our meetings and events team members and/or talking to our staff during the event.

We are very happy to forward a chart of the dishes provided and their allergen content.





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Starter Options

Oak Smoked Scottish Salmon with rockets leaves, lemon, capers & dill bread

Half of Seasonal Melon filled with fresh fruits & berries, mint syrup (V)

Chicken Liver Parfait with toasted brioche, port reduction

Salad of Goats Cheese & Beetroot, Mizuna leaves and chive oil (V)

Salmon & Potato Terrine, flavoured with horseradish & chives

Warm Goats Cheese & Sun-Blushed Tomato Tart on red chard, toasted pine nuts & pimento dressing (V)

Gravalax Potato & chorizo salad, sweet chilli & coriander dressing

Pressed Ham Hock & Spring Onion terrine with red onion confit, caper vinaigrette



Main Course Fish Options

Baked Fillet of Cod tomato & olive crust, parsley veloute

Roasted Fillet of Sea bass on a warm fennel & orange salad

Marinated Sword Fish Loin, confit of peppers & artichokes with a sun blush tomato butter sauce

Baked Fillet of Scottish Salmon in a pastry crust With baby spinach, sorrel & lemon sauce

Poached Fillet of Scottish Salmon linguini of cucumber, coriander & citrus cream

Paupiette of Plaice, sautéed spring onions, prawns & mushrooms, dill & caviar beurre blanc

Grilled Fillet of Red Snapper, tomato & lime leaf salsa



Main Course Meat Options

Baked Supreme of Chicken wrapped in smoked bacon & mozzarella cheese, roasted tomato & basil sauce

Lemon & Tarragon Infused Chicken Breast garnished with julienne of leeks, carrots & asparagus

Steamed Maze Fed Chicken Breast sun-blushed tomato mousse, tarragon sauce

Boneless Poussin filled with chorizo sausage, glazed button onions & Port wine sauce

Roast Turkey Breast sautéed chestnuts mushrooms and port wine sauce

Roasted Breast of Gressingham Duck with black pepper, honey & rosemary jus

Breast of Guinea Fowl with asparagus, broad beans & pancetta

Roast Sirloin of Beef with Yorkshire puddings, rich burgundy jus

Seared Fillet of Beef, topped with mushroom gratin and served with a rich burgundy jus

Roasted Rump of Lamb with rosemary & root vegetables

Tournedos of Pork wrapped in smoked bacon, topped with blue cheese crust, Dijon mustard & mushroom cream sauce



Alternative Vegetarian Dishes for the Main Course

Tian of Candied Onion & Goats Cheese green leaf & herb salad, balsamic syrup

Dauphines of Root Vegetables & Red Pepper feta cheeses crumble herb oil

Char grilled Aubergine & Buffalo Mozzarella ragout of mushroom, black olive tapenade

Broccoli Brie Pithivier on stir fried vegetables, herb cream sauce

Oriental Vegetable Strudel sautéed mushroom on wilted pak choi and spiced oriental dressing



Dessert Options

Summer Pudding with clotted cream

Raspberry Crème Brulee

Orange Panna Cotta with red berry & mint compote

Lemon Tart with lemon Crème fraiche

Cheese & Biscuits Stilton, cheddar & Somerset brie with grapes & celery

Chocolaté Marble Mousse

Vanilla Iced Parfait served with warm cherries flavoured with kirsch

White Chocolate & Raspberry cheesecake

Banoffee Pie with toffee sauce

Warm Apple Tart with vanilla Ice Cream

Rich Chocolate Truffle Mousse with white chocolate sauce

Fruits of the Forest Cheese Cake, exotic fruit coulis

