

*Upstairs@N20 Restaurant & Bar
1111 High Road Whetstone London N20 OPT
020 8445 8080
www.upstairsrestaurant.com*

Banqueting Menu

Starters

Grilled goats cheese croustade served with mixed leaf salad, flaked almonds & a walnut dressing (v)

Millefeuille of Devonshire asparagus infused with a lemon butter sauce (v)

Mature Somerset Brie Cheese, gently fried on a bed of mixed leaves with a spicy tomato & horseradish relish (v)

Traditional Caesar Salad, served with fillets of smoked chicken, topped with crispy sweet cure bacon, aged parmesan shavings & garlic croutons

Fine duck & port pate served on a wild rocket salad with toasted French bread

Scottish smoked salmon served with a chive crème fraiche, lemon & buttered brown bread

Chilled Crown of Galia Melon filled with English Strawberries (v)

Home-made soup of the day (v)

Main Courses

Sirloin Steak Pepe Verde (prime Sirloin topped with green peppercorn Sauce) with sauté potatoes & French beans

Oven Braised Lamb Shank cooked in a Chianti red wine sauce with a Honey & Mint Glaze served with Mashed Potatoes & Mange Tout

Pot Roasted Corn Fed Chicken in a grain mustard & sweet sherry sauce served with a panache of mixed vegetables & sauté potatoes

Roasted fillet of cod topped with a Parmesan cheese & thyme crust served on an aubergine & courgette fondue with mashed potatoes

Supreme of salmon pan fried with orange, tomato & basil dressing served on green beans

*Salmon Champagne: poached salmon topped with a Champagne
Sauce served with new potatoes & seasonal mixed vegetables*

*Pan Fried Fillets of Seabass with a rosemary butter sauce &
Crushed new potatoes with chives*

*Pan fried sea bream nestled on French beans served with tomato, black olive &
oregano sauce & a spring onion julienne*

*Crespoline Florentine: home made pancakes filled with ricotta cheese
& spinach oven baked in a creamy tomato sauce*

Desserts

*Brandy Snap Basket filled with vanilla ice, seasonal berries &
Served on a bed of rich raspberry coulis*

*The Famous N20 Chocolate Indulgence served with a rich
Chocolate & vanilla sauce topped with vanilla ice*

Traditional Italian Tiramisu

Chocolate truffle dressed with vanilla cream & chocolate sauce

Raspberry Suchard mousse enhanced with a raspberry coulis

Warm French apple tart served with a creamy vanilla ice

Citrus mousse topped with candied orange peel & served with lemon sorbet

Traditional baked Alaska served with hot cherries

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*We also have a chocolate fountain & ice cream bar available as an added extra ~
Please enquire about current prices*

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