

Banqueting Menus

Starters

Smoked Craster Haddock Pâté
Roast Garlic Black Olive Dressing
£5.60

Smoked Scottish Salmon
Lemon and Capers
£9.50

Potted Beef
Creamed Horseradish, Beetroot, Wholegrain Mustard
£6.03

Carpaccio of Melon
Citrus Water Ice
£6.00

Rillettes of Local Meat
Apricot and Apple Chutney
£5.81

Chicken Liver Parfait
Plum Chutney, Pecan Raisin Bread
£7.23

Smoked Salmon and Prawn Parcel
Duo of Caviar
£9.24

Crab, Avocado and Mango Salad
£8.37

Tomato and Feta Cheese Stack
Green Olive Dressing
£5.53

Seasonal Vegetable Terrine
White Onion Yoghurt Dressing
£5.32

Soups

Pea and Ham Broth
Crispy Croûtons
£4.26

Cream of Chicken and Vegetable Soup
£4.38

Roast Tomato Soup
Basil Cream
£4.91

Cream of Cauliflower
Blue Cheese Fondue
£4.77

Cream of Vegetable
Crispy Croûtons
£4.33

Main Course

Roast Sirloin of Beef
Yorkshire Pudding, Own Juices
£23.92

Duo of Lamb
Liver and Bacon Hot Pot, Poached Loin of Lamb, Seasonal Vegetables
£23.14

Guinea Fowl Seared and Slow Roasted
Roasted Root Vegetables
£16.94

Roast Loin of Pork
Rosemary Jus, Seasonal Vegetables
£13.71

Slow Cooked Tenderloin of Beef
Creamed Horseradish Mash
£17.47

Roast Breast of Chicken Supreme
Yorkshire Pudding, Own Juices
£14.10

Slow Roasted Loin of Lamb
Champ Potato, Spinach Forestière
£20.19

Seared Chicken Breast
Wild Mushroom, Smoked Venison Cream Sauce
£14.61

Fish

Roast Cod
Bubble and Squeak Rösti, Lobster Brown Ale Sauce
£17.73

Seared Fillet of Salmon
Prawn and Potato Salad, Wholegrain Mustard Dressing
£20.90

Roast Seabass
Prawn Champ Potato, Cray Fish Butter Sauce
£23.21

Steamed Halibut
Wild Mushroom, Spinach, White Wine Cream Sauce
£24.67

Vegetarian

Wild Mushroom and Leek Gateau
Morel Essence

Red Onion and Tomato Tarte Tatin
Glazed Goat's Cheese, Roquette

Roast Butternut Squash and Sage Risotto
Parmesan Crostini

Asparagus and Woodland Mushroom
Butter Puff Pastry Case

Potato and Lentil Gateau
Confit of Shallots, Fine Herb Butter Sauce

Marinated Tofu and Vegetable Stew
Ginger and Soya Dressing

Desserts

Sherry Trifle

Lemon Shortbread, Seasonal Berries
£5.80

Bailey's Cheesecake

Bitter Chocolate Sauce
£6.10

Chilled Apple and Blackberry Crumble

Citrus Anglaise
£5.50

White Chocolate and Orange Mousse

Mango and Passion Fruit Coulis
£6.50

Hot Bread and Butter Pudding

Vanilla Ice Cream, Toffee Sauce
£6.00

Chocolate Truffle

Brandied Oranges
£8.00

Strawberry Crème Brûlée

Sablé Biscuit
£6.50

French Citron Tart

Blueberry Compote
£7.50

Individual Apple Pie

Vanilla Ice Cream, Anglaise Sauce
£7.05

Cheese

Cheese Board

£40.00
(Based on 8-10 persons)

Selection of Cheese and Biscuits

£7.20

Coffee

Coffee and Truffles

£3.25

Coffee and Mints

£2.90