

Banqueting Menu Selection

These dishes have been designed to incorporate the finest ingredients and are expertly prepared by our award winning chefs. These items are suitable for parties of up to 330 in number.

STARTERS

Pan Roasted Scallops, Textures of Celeriac
Gateau of Smoked Mackerel, Granny Smith Apple, Pickled Cucumber
Pressed Terrine of Ham Hock, Pea Mousse, Toasted Farmhouse Loaf
Chicken Caesar, Focaccia Croutons
Roasted Red Pepper, Vine Tomato Soup, Basil and Parmesan Gnocchi (v)
Aubergine Cannelloni, Courgette, Pesto, Chickpeas (v)
Fennel Tarte Tatin, Crumbled Dolcelatte (v)

MAIN COURSE

Cumin Crusted Rump of Lamb, Boulangère of the Shoulder, Smoked Aubergine Purée, Garlic and Thyme Jus
Slow Cooked Belly of Pork, Creamed White Onions, Smoked Bacon Mash, Steamed Greens
Corn Fed Chicken, Roasted Garlic, Thyme Sweet Potatoes, Wilted Spinach, Pan Juices
Carved Sirloin of Beef, Slow Braised Ragu of Beef, Fondant Potato, Greens
(£4 supplement per person)
Grilled Fillet of Bream, Leeks, Parmentier Potatoes, Grilled Tomato Sauce
Poached Pave of Salmon, Creamed Potatoes, Saffron and Herb Broth
Beetroot Spelt Risotto, Horseradish and Pickled Baby Beets (v)
Mosaic of Roasted Vegetables, Herb Bouillon (v)

DESSERT

Glazed Lemon Tart, Bitter Orange Sorbet
Warm Chocolate Fondant, Pistachio and Almond Ice Cream
Seasonal Fruit Crumbles, Ice Cream
Coconut Panna Cotta, Exotic Fruit Compote
'Snickers' - A Delice of Chocolate, Salted Peanut Caramel
Selection of Cheeses
Sliced Fresh Fruit

We can cater for most dietary needs with prior notice.
Please notify us of any specific needs you may have.