

BANQUETING MENU

STARTERS

Roasted tomato and sweet red pepper soup (v)

Classic prawn cocktail

Melon & Parma ham with cracked black pepper

Smoked salmon with fennel & caper salad

Crispy fishcakes with sweet chilli sauce

Deep fried brie & chutney

Tempura prawns with chilli dip

Chicken liver parfait, fig jam, toasted brioche

Bruschetta of halloumi, sun-blushed tomato and red pepper with pesto dressing (v)

MAINS

Roasted garlic & lemon chicken, duck fat roast potatoes, roasted root vegetables, sticky red cabbage, swede purée, green beans

Supreme of chicken stuffed with mozzarella and basil, sautéed potatoes, seasonal vegetables, tarragon jus

Pork fillet, wild mushroom powder, rosti potato, sautéed spinach, pear chutney, crackling, cider sauce

Roasted sirloin of beef, duck fat roast potatoes, roasted root vegetables, sticky red cabbage, swede purée, green beans (*£5.00 Supplement*)

Chicken & ham pie with mashed potato, seasonal vegetables

Pan fried seabass, seasonal vegetables, new potatoes

Fillet of salmon, pesto crumb, potato cake, roasted red pepper, spinach

Baked cod, new potatoes, seasonal vegetables, white wine sauce

Roast cherry tomato, goats' cheese tart, parmesan, rocket salad (v)

Mediterranean vegetable strudel, red pepper coulis, parmentier potato (v)

DESSERT

Bread & butter pudding, custard

Lemon posset, shortbread biscuit

Hot sticky toffee pudding, butterscotch sauce

Chocolate pot, Chantilly cream

Eton mess

Lemon meringue pie

Chewy pavlova, boozy berries, mascarpone cream

Apple & rhubarb crumble, crème anglaise

Fresh fruit salad

Bakewell tart, clotted cream

White chocolate cheesecake, strawberry sorbet

Warm chocolate brownie, chocolate sauce, vanilla ice cream

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Followed by freshly brewed coffee

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Two courses with coffee £24.95 – plus supplements

Three courses with coffee £29.95 – plus supplements

Please choose a set menu of one starter, one main and one dessert along with any additional vegetarian options required.

A choice menu for the whole party of a maximum of three options, including a vegetarian option, will incur a supplement of £3 per person.

Pre-orders will be required in advance.

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