



BANQUETING MENU

Please choose one starter, one main and one dessert for your event. Additional dietary requirements will be catered for separately.

If you would like to offer your guests a choice menu there will be a supplement of £10 per person where you will be able to select three of each course to offer your guests, we will require their pre orders from your selection no later than two weeks prior the event.

STARTERS

Beetroot, caramelised onion & goat's cheese tart (V)
Drizzled with aged balsamic

Grilled asparagus, tenderstem broccoli, toasted almonds (VE, GF)
Served with a vibrant tomato & caper salsa

Sicilian arancini (V)
Crispy risotto balls accompanied by a rich arrabiata sauce
Bruschetta (VE, V)
Topped with heritage tomatoes, grilled peppers & fresh basil pesto

Chicken liver parfait
Served with house chutney & sourdough croutes

Caprese salad (V, GF)
A classic combination of mozzarella, vine-ripened tomatoes, sun-blushed tomatoes, rocket & basil pesto, finished with a balsamic drizzle

Ham hock terrine,
Served with a soft-boiled egg and house-made piccalilli
(£3 per person supplement)

Prawn & crayfish cocktail
Accompanied by gem lettuce and a zest sriracha sauce ***
(£3 per person supplement)

Smoked Salmon Blinis
With a refreshing lime crème fraiche and caperberries
(£4 per person supplement)



SOUPS

Soup can be taken as a starter or an intermediate course at £4 per person supplement

Tomato & roast pepper (VE, GF)

Infused with aromatic basil oil

Leek & potato (VE, GF)

Garnished with crispy onions

Mushroom & Tarragon Soup (V, GF)

Finished with a delicate chive cream

Butternut Squash & Miso Soup (GF)

Accented with chili, coriander, lemon crème fraiche

SORBET

Intermediate sorbet course at £3.50 per person supplement

Kir royal (GF) Bitter

lemon (VE, GF)

Sicilian blood orange (VE, GF)

MAINS

Roast Chicken Supreme (GF)

Served with fondant potato, grilled zucchini and Forestier sauce

Chicken fillet (GF)

Accompanied by lemon and thyme roasted new potatoes, button mushrooms, bacon lardons, red wine jus

Thyme roasted pork loin (GF)

Paired with mustard mash, baked apples & cider gravy

Pork belly & apple puree

Served with buttered mash, black pudding crumb, wilted greens and cider apple jus

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— BY IHG —

Stratford-upon-Avon



Braised feather blade of beef (GF)

Accompanied by creamed mash, seasonal vegetables and Madeira jus
(£6.50 per person supplement)

Roast Sirloin of Beef

Served with Yorkshire pudding, duck fat roasties, and roasted vegetables
(£6.50 per person supplement)

Rosemary Braised Lamb Shoulder (GF)

Paired with dauphinoise potatoes, pea puree, roasted roots and mint jus
(£3.50 per person supplement)

Grilled Hake Fillet (GF)

Served with chorizo, chickpeas, coriander and a caper and basil dressing
(£4.50 supplement per person)

Baked Trout with Lemon & Herb Crust (GF)

Accompanied by herb-crushed Jersey potatoes, seasonal vegetables, and chimichurri
(£4.50 per person supplement)

Pan-Fried Sea Bass (GF)

Served with Mediterranean vegetables, roasted new potatoes, and salsa Verde
(£4.50 per person supplement)

Beetroot Wellington (VE)

Accompanied by sweet potato purée and roasted root vegetables

Wild Mushroom & Spinach Potato Gnocchi (V)

Served with thyme sauce and crispy onions

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DESSERTS

Tarte au Citron (V)

Served with a forest fruit compote

Raspberry Frangipane Tart (VE, GF)

Accompanied by raspberry compote

Chocolate & Orange Torte (VE, GF) Classic

Rum Raisin Bread & Butter Pudding(V)

Served with crème anglaise

Vanilla Crème Brûlée (V)

Accompanied by cantucci biscuits

Warm Apple & Blackberry Crumble Tart** (V)

Served with egg custard

Salted Caramel Cheesecake (V)

Accompanied by vanilla sauce

ADDITIONAL OPTIONS

Continental Cheese Board (£95 per table)

A selection of French and local cheeses, served with home chutneys, breads, crackers, celery sticks, fresh grapes, and dates