



Banqueting Menu - £40 per person

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 & feta tart (V)

Grilled asparagus, tenderstem broccoli, avocado, sun blush tomato & caper salsa (VE, GF)

Sundried tomato and goat's cheese arancini with green tomato relish and pea shoots (V)

Bruschetta, heritage tomatoes, grilled peppers, bocconcini mozzarella & basil pesto (V) **

Chicken liver parfait, caramelised onion chutney, bloomer toasts ***

Parma ham, bocconcini mozzarella, sun blush tomatoes, rocket & balsamic (GF)

(£3.50 per person supplement)

Ham hock fritter, crispy poached egg, pea, Velouté micro herbs

(£3.50 per person supplement)

Soup can be taken as a starter or an intermediate course at £4.00 per person supplement

Tomato & roast pepper (VE, GF)

Leek & potato (VE, GF)

Broccoli & stilton (V, GF)

French onion soup with gruyere croute

Curried butternut squash with coconut (VE, GF)

Intermediate sorbet course at £3.50 per person supplement

Kir royal (GF)

Bitter lemon (VE, GF)

Sicilian blood orange (VE, GF)



Main course

Chicken fillet wrapped in pancetta, parmentier potatoes, ratatouille & basil infused oil

Chicken fillet rosti potato, button mushrooms, bacon lardons, red wine sauce

Thyme roasted pork loin, baked apples & cider gravy (GF)

Cod loin, rosti potato, grilled asparagus, wilted spinach, tomato & caper salsa

Sweet potato & red pepper frittata, grilled feta & asparagus, rocket & Italian cheese salad (V, GF)

Wild mushroom and asparagus wellington, sweet potato puree and roasted root vegetables (VE)

Wild mushroom & thyme potato gnocchi, blue cheese veloute, slow roast onions (V)

Slow cooked feather blade of beef, truffle mash, and seasonal vegetables, bordelaise sauce (GF)

(£6.50 per person supplement)

Baked salmon trout fillet, beetroot puree, puy lentils, tomato, caper & basil dressing (GF)

(£3.50 per person supplement)

Grilled sea bream, Mediterranean vegetables, roast new potatoes, salsa verde (GF)

(£3.50 per person supplement)

Dessert

Tart au citron with forest fruit compote (V)

Raspberry frangipani tart raspberry compote (VE, GF)

Chocolate & orange tort (VE, GF)

Luxury white chocolate and rum raisin bread and butter pudding with crème Anglaise (V)

Espresso Crème Brûlée with biscotti biscuit (V)

Giant profiterole with salted caramel sauce

(£2.00 per person supplement)

To enhance your event why not add a continental cheese board at £65 per table

V – Vegetarian

VE – Vegan

GF – Gluten Free

*** Can be tailored to suit dietary requirements (VE, GF)*

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