
BANQUETING MENU

Please pick one starter, one main course and one vegetarian main course,
along with one dessert for your group.
For choice menus, please consult your sales co-ordinator.

MENU 1

This menu is included within your dinner allowance

STARTERS

Homemade soups inspired by you - let us know your favourite

Goats cheese fondue, sunblush tomatoes, ciabatta soldiers

Chargrilled Mediterranean vegetables, marinated olives, lemon hummus, tomato pesto

Creamy wild mushroom puff pastry tart, parmesan, pickled beets

Lemon & lime cured salmon, fennel remoulade, cucumber relish, shiso cress

Seafood rillettes, salted cucumber, salsa verde, frisée & herb salad

Prawn & avocado cocktail, tomato & onion salsa

Smoked chicken & shredded ham tian, parsley & olive tapenade, pea shoots

Chicken & wild mushroom pâte. fruit chutney, ciabatta toast

Supplemented items

Tea smoked duck, Asian slaw, sesame dressing

Potted chicken parfait, clarified butter, onion marmalade, brioche melba toast

Wild boar & pulled pork terrine, pickled vegetables, ciabatta crisp, dressed lambs leaf

Duck, terrine cranberry & pistachio terrine, fig compote, fig crisp, baby leaf

MAIN COURSES

Herb crusted cod loin, chorizo crushed potatoes, samphire, roasted cherry tomatoes, fine beans

Roasted hake, butter bean ragu, roasted cauliflower, polenta cake, chive beurre blanc

Roasted maize reared chicken breast, champ potatoes, sauté savoy cabbage with bacon lardons, charred shallots, thyme roasted carrots & turnips

Chicken supreme, mushroom & tarragon mousseline, braised potato, bean fricassee

Pressed pork belly, boulangere potato, creamed leeks, Chantenay carrots, cider jus

Roasted pork loin cutlet, herb potato cake, braised vegetables, sage jus

Barbequed beef, watercress potatoes, blistered cherry tomatoes, fine beans, field mushroom, tempura onion ring, barbeque gravy

Low & slow braised beef, sweet potato dauphinoise, wilted spinach, roots, red wine, braising liquor

VEGETARIAN MAIN COURSES

Vegetarian main courses served with accompanying vegetables of chosen main course

Broccoli & brie filo tart, toasted hazelnuts

Polenta roulade, roasted peppers

Butternut squash, spinach & smoked cheese arrancini

Supplemented items

Grilled fillet of seabass with fennel & bean confit, watercress mash and sauce vierge

Pan seared supreme of duck, butter braised potatoes, fine beans, red cabbage, cherry jus

Pan fried rump of lamb, dauphinoise potatoes, broad beans & tomato, lamb jus

Moroccan spiced lamb, roasted vegetable couscous, babganoush, roasted peppers, sugar snaps wild garlic jus

DESSERTS

Glazed lemon tart, lemon & mascarpone cream, crushed meringue, mint sugar

Blueberry cheese cake, strawberry glaze, raspberry sorbet, cassis coulis

Mango bavaois, passion fruit glaze, blood orange curd and tropical salsa

Crème brûlée, macerated berries & short bread

Salted caramel roulade, butterscotch sauce, cinder toffee

Vanilla set creme, prosecco poached rhubarb, ginger sable biscuit

Treacle tart, vanilla marinated orange segments, crème patisserie

Baked New York cheese cake, berry compote

Chocolate & pistachio brownie, brandy ganache, butterscotch sauce

Chocolate mousse tart, salted caramel ice cream, honeycomb, chocolate sauce

White chocolate and raspberry cheesecake
with freeze dried raspberries, white chocolate stick and raspberry coulis

Supplemented items

Selection of locally sourced continental cheese, chutney,
grapes, celery, candied walnuts, biscuits

MENU 2

Duck rillettes, confit duck leg, shaved fennel salad, kumquat & plum compote , sour dough toast

Chick pea rillettes, tempura tofu, shaved fennel salad, kumquat & plum compote, sour dough toast (v)

Seared scallop, crab ravioli, samphire & cherry tomato salad, martini beurre blanc,
crispy prosciutto, pea shoots

Baby aubergine schnitzel, spinach & wild mushroom ravioli, samphire & cherry tomato
salad, sundried tomato dressing, baby basil (v)

Roasted venison fillet, dauphinoise potato, butternut squash puree, braised red cabbage,
bean fricassee, star anise jus

Polenta rissole, dauphinoise potato, butternut squash puree, braised red cabbage,
bean fricassee, star anise jus (v)

Warm sticky toffee pudding, butterscotch sauce, cinder toffee, crumble crumb,
vanilla bean ice cream

Chargrilled pineapple, macerated berries, cassis coulis, lemon sorbet

Homemade petit fours, freshly ground coffee

ADDITIONAL EXTRAS

(priced separately on application)

Pre-starter

Intermediary sorbet

Additional vegetables

Cheese course

Rustic cheese barrow (available with a port table)

Petit fours

Allergies and intolerances: please speak to a member of staff if you have queries about ingredients
in your meal. Please be aware the menu description does not list all ingredients.