



BANQUETING MENU

2 Course £27.50

3 Course £34.50

STARTERS

CHICKEN LIVER PÂTÉ

Brioche, Red Onion Marmalade

HOME CURED SALMON GRAVADLAX

Cucumber, Dill, Crème Fraîche, Horseradish

TORCHED MACKEREL

Cucumber, Beetroot, Hazelnuts

WILD MUSHROOM ARANCINI

Arrabiata Sauce

BUTTERNUT SQUASH VELOUTÉ

Parmesan, Truffle Oil

CRAB MAYONNAISE

Pea Panna Cotta

HAM HOCK TERRINE

Apple, Pickles, Mustard, Crackling



BANQUETING MENU

MAINS

SEA BREAM

Jersey Royals, Fennel, Gem Lettuce, Beetroot, Sauce Vierge

PORK BELLY

Cauliflower, Celeriac, Pickled Cabbage, Burnt Apple, Cider Jus

HAKE

*Crushed New Potatoes, Samphire, Spinach, Lemon & Caper
Beurre Blanc*

CORN FED SUPREME OF CHICKEN

Wild Mushrooms, Carrots, Potato Fondant, Chicken Jus

LAMB RUMP

Fondant Potato, Girolles, Peas, Parsnip, Lamb Jus

GNOCCHI

Pea, Rocket

RISOTTO

Wild Mushroom, Spinach



BANQUETING MENU

DESSERTS

LEMON POSSET

Shortbread Biscuits

VANILLA CRÈME BRÛLÉE

Shortbread Biscuits

ETON MESS

Berries, Chantilly Cream

BRIOCHE BREAD & BUTTER PUDDING

Clotted Cream

BAKED CITRUS TART

Crème Fraîche, Berry Compote

APRICOT CHEESECAKE

Apricot Coulis

SELECTION OF FINE CHEESES

Grapes, Celery, Chutney, Biscuits

10-20 Guests – 1-1-1

20-80 Guests – 2-2-2

80+ Guests – 1-1-1

We would be delighted to cater for any special dietary requirements or allergies. Please ensure that we are informed upon booking so that we can accommodate your request.