



BANQUETING MENU

2 Course £33

3 Course £40

STARTERS

DUCK LIVER PÂTÉ

Warm Brioche, Pear and Date Chutney

HOME CURED SALMON GRAVADLAX *Horseradish
and Dill Cream, Chargrilled Ciabatta*

BUTTERNUT SQUASH VELOUTÉ (v)

Truffle Oil

HAM HOCK TERRINE

Apple Puree, English Mustard, Warm Sourdough

CRAB MAYONNAISE

Pea Panna Cotta, Pickled Radish, Sea Herbs

BURRATA (v)

*Sun blushed Tomatoes, Baby Rocket, Basil, Chargrilled
Ciabatta, Aged Balsamic, Extra Virgin Olive Oil*

FRENCH ONION SOUP (v)

Gruyere Crouton

WILD MUSHROOM ARANCINI (v) or (ve)

Arrabiata Sauce, Aged Parmesan, Extra Virgin Olive Oil

SLOW ROASTED PORTOBELLO MUSHROOM (ve)

Roasted Cauliflower, Toasted Pine Nuts, Baby Rocket



BANQUETING MENU

MAINS

ROASTED CORN FED SUPREME OF CHICKEN

DchUc Terrine, Baby Leeks, Carrots, Sweetcorn, Butternut Squash Veloute

ROASTED @5A 6 FI A D (£5 Supplement)

: cbXUbhDchUcz Carrot Puree, Baby Carrots, Peas, Salsa Verde, Lamb Sauce

BEEF FILLET (£5 Supplement)

Confit Potatoes, Wild Mushrooms, Baby Carrots, Onion Puree, Onion Marmalade, Madeira Sauce (beef served rare)

CONFIT SALMON: =@9H*****

Horseradish Crushed Potatoes, Carrot Puree, Pickled Cucumber, Sauce Vierge

STEAMED HAKEFILLET*****

Potato Terrine, Cauliflower Puree, Burnt Apple, Sea Vegetables, Caper Beurre Blanc

BRAISED PORK BELLY

Shoulder Bon Bon, Celeriac Puree, Baby Vegetables, Swiss Chard, Pork Sauce

BUTTERNUT SQUASH RISOTTO (v) or (ve)

Aged Parmesan, Truffle Oil

GNOCCHI (v) or (ve)

Pea Puree, Wild Mushrooms, Basil Pesto, Rocket, Extra Virgin Olive Oil, Lemon

BEETROOT WELLINGTON (ve)

Roasted Cauliflower, Baby Potatoes, Carrots, Wilted Spinach



BANQUETING MENU

DESSERTS

LEMON POSSET

Shortbread Biscuits

VANILLA AND BERRY CHEESECAKE

Berry Coulis, Shortbread Crumb

CHOCOLATE TRUFFLE MOUSSE

Creme Fraiche, Strawberries

CITRUS TART

Chantilly Cream, Berry Compote

SALTED CARAMEL AND CHOCOLATE TART

Clotted Cream Ice Cream, Fresh Mint

ESPRESSO CRÈME BRÛLÉE (GF)

Shortbread Biscuits

VANILLA PANNA COTTA (GF)

Berry Compote

APPLE TART TARTIN

Apricot Glaze, Vanilla Ice Cream

CHOCOLATE AND RASBERRY GANACHE (ve)

Fresh Berries and Raspberry Coulis

SELECTION OF FINE CHEESES (£5 Supplement)

Grapes, Celery, Chutney, Biscuits

10-80 Guests – 2-2-2

80+ Guests – 1-1-1 plus dietary requirements

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.