



## SUMMER BANQUETING MENU

£25.00

Please choose one option from each course for your entire party

### Starters

Old Breed Ham Hock Terrine,  
Piccalilli, Farmhouse Toast  
-  
Chicken Liver Parfait, Savoury  
Poached Rhubarb Compote,  
Melba Toast  
-  
Mackerel Tartare, Dill, Cucumber,  
Fennel  
-  
Goat Cheese & Tomato Tart,  
Medley of Baby Leaves

### Main Courses

Pressed Shoulder of Lamb,  
Minted Crushed Potatoes, New  
Season Carrots, Turnips  
-  
Roast Breast of Guinea Fowl,  
Elderberry Sauce, Sprouting  
Broccoli, Baby Carrot,  
Fondant Potatoes  
-  
Braised Blade of Beef Steak in Red  
Wine Jus, Potato Purée, Seasonal  
Vegetables

### Desserts

Chocolate Truffle, Fresh Raspberries  
-  
Apple Tarte Tatin, Calvados Crème  
Chantilly  
-  
Vanilla Panna Cotta, Berry Compote

Tea and Coffee included

Vegetarian and Vegan Options are available

Selection of Fine British Cheeses is available at £13.50 per platter *(1 platter for 3 guests)*

Final numbers, set menu choice and dietary requirements must be confirmed seven days prior to your event.

*Minimum amount of people for this menu is 10*

Food Allergen advice – Some of our menu items contain allergens, please speak with your events manager who can provide you with the allergen information for your menu choice. Alternative options are available on request.