



## WINTER BANQUETING MENU

£25.00

Please choose one option from each course for your entire party

### Starters

Farmhouse Terrine, Orchard Fruit  
Chutney, Sourdough Toast

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Chicken Liver Parfait, English Plum  
Chutney, Toasted Brioche

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Salt Baked Beetroot, Whipped Goat  
Cheese, Pate de Brick, Watercress,  
Sherry Glaze

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Smoked Mackerel & Arbroath  
Smokie Rillettes, Ruby Beetroot,  
Horseradish Cream

### Main Courses

Pressed Shoulder of Lamb,  
Rosemary Crushed Potatoes,  
Rutabaga Purée, Cumin Scented  
Carrots

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Roast Breast of Guinea Fowl,  
Celeriac & Potato Galette, Buttered  
Cabbage, Lavender Honey Carrots

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Braised Blade of Beef Steak in Red  
Wine Jus, Potato Purée,  
Seasonal Vegetables

### Desserts

Chocolate Truffle, Black Cherries

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Apple Tarte Tatin, Crème Anglaise

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Crème Caramel

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.