



SUMMER BANQUETING MENU

£35.00

Please choose one option from each course for your entire party

Starters

Duo of Duck, Smoked Duck Breast,
Duck Liver Mousse, Asparagus
Shavings, Raspberry Vinaigrette
-
Prawns & Crayfish, Peach Cocktail
Sauce
-
Scottish Smoked Salmon,
Cucumber, Dill Sauce
-
Cumbrian Cured Ham, Fresh Melon,
Toasted Pine Nuts, Peppery Leaves

Main Courses

Rump of Lamb, Anna Potatoes,
Garden Vegetables, Gremolata
-
Pan Seared Ribeye Steak,
Chimichurri Butter, Baby Carrots,
Watercress, Sautéed Potatoes
-
Fillet of Seabass, Shellfish Sauce,
Fennel Confit, Jersey Royal
Potatoes

Desserts

Pimm's Summer Pudding
-
White Chocolate, Raspberry Delice
-
Strawberry Eton Mess

Tea, Coffee and Petit Fours 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.