



## WINTER 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, Apple & Date  
Chutney  
-  
Prawn & Crayfish Cocktail, Crunchy  
Lettuce, Rye Melba Toast  
-  
Scottish Smoked Salmon,  
Horseradish Crème Fraîche  
-  
Venison Carpaccio, Blue Cheese  
Dressing, Toasted Walnuts,  
Peppery Leaves

### Main Courses

Rump of Lamb on Swede Fondant,  
Vichy Carrots, Petit Chou  
-  
Pan Seared Ribeye Steak,  
Peppercorn Sauce, Chantenay  
Carrots, Curly Kale , Blue Cheese  
Aligot Potatoes  
-  
Fillet of Seabass, Saffron & Mussel  
Sauce, Roast Carrots, Leeks,  
Parisienne Potatoes

### Desserts

Trio of Lemon - Lemon Posset,  
Lemon Macaroon, Lemon Tart  
-  
Crème Brulée  
-  
Chocolate & Raspberry Dome,  
Raspberry Sorbet

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.