



## BANQUETING MENU

£45.00

Please choose one option from each course for your entire party

### Starters

Beef Carpaccio with Roquefort  
Beignet, Watercress  
-  
Devonshire Crab Salad, Apple,  
Cucumber, Lemon Verbena  
Mayonnaise  
-  
Scallops, Green Pea Purée, Mild  
Cured Lardons, Parmesan

### Main Courses

Truffled Beef Wellington,  
Boulangère Potatoes, Baby  
Cabbage, Roast Root Vegetables,  
Sauce Bordelaise  
-  
Cartmel Valley Venison Steak,  
Celeriac & Potato Mousseline, Wild  
Mushroom Fricassee, Medley of  
Baby Vegetables  
-  
Best End of Lamb, Tomato & Basil  
Sauce, Grilled Mediterranean  
Vegetables, Sautéed Potatoes

### Desserts

Cassis & Champagne Charlotte  
-  
Baked Alaska,  
Cherries, Jubilee Sauce  
-  
Royal Chocolate Dome  
Dacquoise Biscuit, Hazelnut Crunch,  
Chocolate Mousse

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.