



BANQUETING MENU

£45.00

3 Courses
(Starter - Main Course - Dessert)

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 or Coffee and Petit Fours

Selection of Fine British Cheeses is available at £11.95 per platter
(1 platter for 3 guests)

Vegetarian and Vegan Options are available

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

Please note only 1 option from the above can be offered to your party.

Minimum amount of people for this menu is 10

Food Allergen Advice – Some of our menu items contains allergens, please speak to your Events Manager, who can provide you with this information and may be able to help you make an alternative choice.