



## BANQUETING MENU

£25.00

3 Courses

(Starter - Main Course - Dessert)

### Starters

Old Breed Ham Hock Terrine,  
Piccalilli, Farmhouse Toast  
-  
Chicken Liver Parfait, Savoury  
Poached Rhubarb Compote,  
Melba Toast  
-  
Mackerel Tartare, Dill, Cucumber,  
Fennel  
-  
Goat Cheese & Tomato Tart,  
Medley of Baby Leaves

### Main Courses

Pressed Shoulder of Lamb,  
Minted Crushed Potatoes, New  
Season Carrots, Turnips  
-  
Roast Breast of Guinea Fowl,  
Elderberry Sauce, Sprouting  
Broccoli, Baby Carrot,  
Fondant Potatoes  
-  
Braised Blade of Beef Steak in Red  
Wine Jus, Potato Purée, Seasonal  
Vegetables

### Desserts

Chocolate Truffle, Fresh Raspberries  
-  
Apple Tart Tatin, Calvados Crème  
Chantilly  
-  
Vanilla Panna Cotta, Berry Compote

Tea or Coffee included

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.*