



BANQUETING MENU

£35.00

3 Courses

(Starters - Main Course - Dessert)

Starters

Duo of Duck, Smoked Duck Breast,
Duck Liver Mousse, Asparagus
Shavings, Raspberry Vinaigrette

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Prawns & Crayfish, Peach Cocktail
Sauce

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Scottish Smoked Salmon,
Cucumber, Dill Sauce

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Cumbrian Cured Ham, Fresh Melon,
Toasted Pine Nuts, Peppery Leaves

Main Courses

Rump of Lamb, Anna Potatoes,
Garden Vegetables, Gremolata

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Pan Seared Ribeye Steak,
Chimichurri Butter, Baby Carrots,
Watercress, Sautéed Potatoes

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Fillet of Seabass, Shellfish Sauce,
Fennel Confit, Jersey Royal
Potatoes

Desserts

Pimm's Summer Pudding

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White Chocolate, Raspberry Delice

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Strawberry Eton Mess

Tea or Coffee and Petit Fours 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.