



BANQUETING MENU

£25.00

3 Courses
(Starter - Main Course - Dessert)

Starters

Farmhouse Terrine, Orchard Fruit
Chutney, Sourdough Toast
-
Chicken Liver Parfait, English Plum
Chutney, Toasted Brioche
-
Salt Baked Beetroot, Whipped Goat
Cheese, Pate de Brick, Watercress,
Sherry Glaze
-
Smoked Mackerel & Arbroath
Smokie Rillette, Ruby Beetroot,
Horseradish Cream

Main Courses

Pressed Shoulder of Lamb,
Rosemary Crushed Potatoes,
Rutabaga Purée, Cumin Scented
Carrots
-
Roast Breast of Guinea Fowl,
Celeriac & Potato Galette, Buttered
Cabbage, Lavender Honey Carrots
-
Braised Blade of Beef Steak in Red
Wine Jus, Potato Purée,
Seasonal Vegetables

Desserts

Chocolate Truffle, Black Cherries
-
Apple Tart Tatin, Crème Anglaise
-
Crème Caramel

Tea or Coffee is included in this menu

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.

