



BANQUETING MENU

£35.00

3 Courses
(Starter - Main Course - Dessert)

Starters

Duo of Duck- Smoked Duck Breast,
Duck Liver Mousse, Apple & Date
Chutney
-
Prawn & Crayfish Cocktail, Crunchy
Lettuce, Rye Melba Toast
-
Scottish Smoked Salmon,
Horseradish Crème Fraîche
-
Venison Carpaccio, Blue Cheese
Dressing, Toasted Walnuts,
Peppery Leaves

Main Courses

Rump of Lamb on Swede Fondant,
Vichy Carrots, Petit Chou
-
Pan Seared Ribeye Steak,
Peppercorn Sauce, Chantenay
Carrots, Curly Kale, Blue Cheese
Aligot Potatoes
-
Fillet of Seabass, Saffron & Mussel
Sauce, Roast Carrots, Leeks,
Parisienne Potatoes

Desserts

Trio of Lemon - Lemon Posset,
Lemon Macaroon, Lemon Tart
-
Crème Brulée
-
Chocolate & Raspberry Dome,
Raspberry Sorbet

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.