

BANQUETING MENU

All guests will have the same starter, main course and dessert, unless there is a dietary requirement.

Starters

Leek & Potato Velouté, Smoked Haddock, Quail Egg, Rock Chives (G)

£11.00

Crayfish & Prawn Cocktail, Avocado Mousse, Roquito Peppers (G)

£8.95

Cold Poached Salmon, Golden Beetroot, Daikon & Horseradish Salad (G)

£7.95

Pressed Terrine of Venison and Beef Shin, Sherry Pickled Exotic Mushrooms, Rye & Sunflower Crostini £7.50

Chicken Liver & Herb Parfait, Sticky Fig Relish, Melba Toast **£6.50**

Grilled Mediterranean Vegetable Presse, Sun Blushed Tomato, Nocellara Olive & Caperberry Salad (V) **£7.00**

Main Courses

Beef Shoulder Steak Marchand de Vin, Seasonal Vegetables, Colston Pommes Aligot £18.50

Roast Fillet of Pork with Parma Ham, Caramelised Apple and Cider Jus, Buttered Greens, Mousseline Potatoes £17.50

Lamb Noisette, Minted Lamb Jus, Cumin Scented Carrots, Swede Purée, Warm Dauphinoise Potato Terrine

£24.50

Truffled Supreme of Black Leg Norfolk Chicken, Sherry Cream Sauce, Ana Potatoes, Vichy Carrots, Buttered Greens

£16.50

Pan Seared Sea Bream, Asian Style Vegetables, Forbidden Rice (G)

£22.00

Desserts

Apple Tart Tatin, Vanilla Cream Chantilly, Crushed Meringue (V)

£6.75

Crème Caramel, Candied Pineapple & Ginger (V)

£7.50

Biscoff Cheesecake, Biscoff Sauce (V)

£7.00

Mulled Poached Pear Pavlova (V)

£8.50

Chocolate Truffle Torte, Berry Compote (VG) £7.50

Selection of Fine British Cheeses is available at £19.95 per platter (1 platter for 3 guests)

Petit Four £2.00 per person

All our menus include freshly brewed Fairtrade coffee and a selection of Fairtrade tea and herbal infusions.

Final numbers, set menu choice and dietary requirements must be confirmed 7 days prior to your event.