# B A NQUETING MENU 

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

Starters<br>Leek \& Potato Velouté, Smoked Haddock, Quail Egg,<br>Rock Chives (G)<br>£11.00<br>Crayfish \& Prawn Cocktail, Avocado Mousse,<br>Roquito Peppers (G)<br>£8.95<br>Cold Poached Salmon,<br>Golden Beetroot, Daikon \&<br>Horseradish Salad (G)<br>£7.95<br>Pressed Terrine of Venison and Beef Shin, Sherry Pickled Exotic Mushrooms,<br>Rye \& Sunflower Crostini<br>$\mathbf{£ 7 . 5 0}$<br>Chicken Liver \& Herb Parfait, Sticky Fig Relish, Melba Toast

$\mathbf{£ 6 . 5 0}$

Grilled Mediterranean
Vegetable Presse, Sun
Blushed Tomato, Nocellara
Olive \& Caperberry Salad (V)
$\mathbf{£ 7 . 0 0}$

## Main Courses

Beef Shoulder Steak
Marchand de Vin, Seasonal
Vegetables, Colston
Pommes Aligot
$\mathbf{£ 1 8 . 5 0}$

Roast Fillet of Pork with
Parma Ham, Caramelised
Apple and Cider Jus, Buttered Greens,
Mousseline Potatoes
$\mathbf{£ 1 7 . 5 0}$
Lamb Noisette, Minted Lamb Jus, Cumin Scented Carrots, Swede Purée, Warm
Dauphinoise Potato Terrine
$\mathbf{£ 2 4 . 5 0}$

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) $\mathbf{£ 2 2 . 0 0}$

## Desserts

Apple Tart Tatin, Vanilla Cream Chantilly,
Crushed Meringue (V)
£6.75
Crème Caramel, Candied Pineapple
\& Ginger (V)
$\mathbf{£ 7 . 5 0}$
Biscoff Cheesecake,
Biscoff Sauce (V)
$£ 7.00$

Mulled Poached Pear
Pavlova (V)
$\mathbf{£ 8 . 5 0}$

Chocolate Truffle Torte,
Berry Compote (VG)
$\mathbf{£ 7 . 5 0}$

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.

