



## BANQUETING MENU

All guests will have the same starter, main course and dessert, unless they have a dietary requirement.  
Any meals for guests with dietary requirements are chef's choice.

### STARTERS

£12.50 Cornish Crab Bisque with Cod and Crab Croquette **(Min 30 /Max 60 Guests)**

£8.95 Prawn Cocktail with Bloody Mary Sauce

£9.95 Scottish Smoked Salmon with Capers and Onions, Rye Bread Croutons

£7.95 Pressed Ham Hock and Garden Peas Terrine, Piccalilli, Sourdough Toast

£6.95 Chicken Liver and Brandy Pate, Toasted Brioche

£6.95 Miso Marinated King Oyster Carpaccio

**ALTERNATIVE OPTION** *Truffle scented Vintage Cheddar and Mushroom Tart (V)*

### MAIN COURSES

£19.95 Feather Blade of Beef Steak, Roast Shallots, Seasonal Vegetables and Fondant Potatoes

£25.95 Rump of Lamb, Soubise Sauce, Swede Puree, Cumin Scented Carrots, Dauphinoise Potatoes

£18.50 Pork Medallions with White Wine and Mushroom Sauce, Turned Carrots, Colcannon

£17.50 Supreme of Chicken with Truffled Mushroom Mousse, Jus Lie, Charred Leeks, Mousseline Potatoes

£19.50 Cod wrapped in pancetta, charred fennel, roast rosada tomatoes and courgette, black garlic pomme puree, salsa verde sauce

£17.50 Fillet of Sea Bass with Saffron and Mussels Sauce, Grilled Fennel, Crushed Baby Potatoes

£32.95 Truffled Beef Wellington, Boulangère Potatoes, Baby Cabbage and Roast Root Vegetables, Sauce Bordelaise **(Min 30 /Max 60 Guests)**

**ALTERNATIVE OPTIONS** *Vegan Butternut Squash, Lentil and Almon Wellington, Crispy Kale, Sweet Potato Puree, Seasonal Vegetables (Vg)*

*Harissa Roast Cauliflower, Cauliflower Bulgur, Sweet Potatoes, Tahini and Charred Pepper Sauce, Urfa Pepper (V)*

### DESSERTS

£6.95 Apple Frangipane Tart, Whipped Cream

£8.45 Chocolate Truffle Torte with Forest Berry Compote (VEGAN & GLUTEN FREE)

£6.75 Orange and Passion Fruit Cheesecake, Mango Coulis (VEGAN & GLUTEN FREE)

£6.95 Raspberry Tartlets, Chocolate Sauce

£6.95 Sticky Toffee Pudding with Maldon Sea Salt Caramel Sauce **(Min 30 /Max 60 Guests)**

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

£2.00 Petit Fours

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.

Dietary Information: All our menus can be adapted to meet dietary requirements. As allergens are present in our kitchen and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a particular allergen.

All our prices are inclusive of VAT at the current rate.