

BANQUETING MENU 2026



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

- £8.00 Savoury Colston Bassett Stilton, Mushroom and Hazelnut (GFA)(V)
- £14.00 Prawn and Crab Cocktail, Avocado, Mary Rose Sauce
- £10.00 Salmon Parfait, Julienne of Cucumber, Horseradish Cream, Rye Bread
- £7.00 Smooth Pork and Chicken Liver Pate, Fruit of the Season Chutney, Sourdough Toast
- £10.00 Duo of Duck, Duck Rillettes, Smoked Duck Breast, Apricot Chutney, Port Gastrique, Farmhouse Toast
- £7.00 Smoked Bacon, Leek and Tart Mesclun Salad with Pommery Mustard Dressing
- £9.00 Mushroom and Truffle Tartelette, Balsamic and Onion Confiture, Candied Walnuts (VGA)
- £8.00 Beetroot Carpaccio, Whipped Goat Cheese, Peppery Leaves, Hazelnut Dressing (VGA)
- £16.00 Pan Seared Orkney Scallops with Black Pudding Fritter, Cauliflower Puree (**min 30/max 60**)

MAIN COURSES

- £20.00 Short Rib of Beef cooked in Red Wine Sauce, Carrot Puree, Curly Kale, Gratin Potatoes
- £25.00 Pressed Rosemary Lamb Shoulder, Roast Mediterranean Vegetables, Black Olive and Black Garlic Potato Purée
- £19.00 Pork Noisette Tenderloin of Old Spot Pork wrapped in Pancetta, Maple Glazed Apple, Green Peppercorn Sauce, Potato Champ, Seasonal Vegetables
- £19.50 Supreme of Chicken with Truffled Mushroom Mousse, Jus Lie, Charred Leeks, Mousseline Potatoes
- £19.00 Miso and Honey Glazed Salmon, Yuzu, Tender Stem Broccoli, Wakame Forbidden Rice
- £35.00 Tournedos Rossini - Aged Beef Tournedos, pan-fried in Butter, served on a Crouton, and topped with a Duck Liver Mousse and Slices of Black Truffle and Madeira-based sauce. Served with Selection of Seasonal Vegetables and Parmentier Potatoes (**min 30/max 60**)
- £15.00 Celeriac Steak Rossini, Faux Foie Gras, Ruby Port Sauce, Butternut Squash Fondant (V)
- £15.00 Beetroot and Caramelised Onion Wellington, Fricassee of Mushrooms in Celery Root Velouté Sauce, Toasted Buckwheat Groats (VG)

DESSERTS / SAVOURY

- £6.00 Rhubarb and Almond Tart, Whipped Cream
- £9.00 Chocolate and Vanilla Cherry Cheesecake (VG)(G)
- £7.00 Lemon Meringue Tart
- £9.00 Sticky Toffee Pudding with Salted Caramel Ice Cream (**min 30/max 60**)
- £6.50 Crème Brûlée Tart
- £8.00 Chocolate and Pistachio Torte (VG) (G)

- £22.00 Fine British Cheese Board, Stilton, Cheddar and Brie served with Cheese Biscuits, Grapes and Chutney

All three-course menus come with fairtrade coffee and tea served at the end of the meal.

Final numbers, set menu choice and dietary requirements must be confirmed 10 days prior to your event.

VG - Vegan V - Vegetarian G - Gluten free VGA - Vegan available GFA - Gluten free available

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.