



# BANQUETING MENU

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

## Starters

Prawn Cocktail, Fresh Cucumber,  
Brunoise of Red Peppers  
**£8.50**

Smoked Salmon Rosette,  
Horseradish Creme Fraiche  
**£8.50**

Ham Hock Terrine, Piccalilli,  
Grilled Farmhouse Bread  
£6.50

Chicken Liver Parfait,  
Fruit Chutney, Melba Toast  
**£6.00**

## Main Courses

Braised Beef Featherblade Steak,  
Red Wine Jus, Potato Gratin,  
Seasonal Vegetables  
**£18.50**

Roast Fillet of Pork, Serrano Ham,  
Caramelised Apple & Cider Jus,  
Buttered Greens,  
Mousseline Potatoes  
**£15.50**

Rump of Lamb, Swede Puree,  
Glazed Carrots, Fondant  
Potatoes, Gremolata  
**£22.50**

Breast of corn-fed Chicken  
wrapped in Parma Ham,  
Boulangere Potatoes, Curly Kale,  
Medley of Vegetables  
**£15.50**

Fillet of Sea Bass, Mussel Sauce,  
Grilled Fennel, Julienne of Fire  
Roast Peppers, Baby Potatoes  
**£17.50**

## Desserts

Apple Tart Tatin, Elderflower  
Chantilly Cream,  
Cinder Toffee Crumb  
**£6.00**

Chocolate Truffle Torte,  
Berry Compote  
**£7.50**

Warm Sticky Toffee Pudding,  
Caramel Sauce & Cream  
**£6.50**

Seasonal Fruit Pavlova  
**£8.50**

Baked Alaska Drop  
**£12.50**

Selection of Fine British Cheeses is available at £14.95 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.

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.