

BANQUETING MENU

Menu A

2 Courses - £25.50

3 Courses - £28.00

Select up to 3 choices per course

Starters

Soup with Herb Croutons

Select from: Carrot & Coriander, Cream of Vegetable, Leek & Potato, Lentil

Chicken Liver Pâté with Red Onion Marmalade and Melba Toast

Crispy Ham Hock Croquettes with Harissa Mayonnaise

Smoked Haddock Fishcake with Dill Mayonnaise

Spinach & Black Olive Arancini with Rocket and Salsa Verde

Fan of Honeydew Melon with a Berry Compôte

Mains

Pan Fried Chicken Breast with Lemon & Thyme Sauce

Herb Crusted Roast Pork with Apple Cider Gravy

Pork Escalope with Grain Mustard Sauce

Baked Cod Fillet with Savoy Cabbage, Leeks, Peas and Sauce Vierge

All served with seasonal vegetables

Select up to two types of potatoes to accompany your menu:

roast, crushed new, sauté, fondant, dauphinoise, boulangère,
mashed – chive, garlic, horseradish or spring onion

NB: One type will be served with each menu selection

Desserts

Fresh Fruit Salad with Chantilly Cream

Apple Tart with Custard

Profiteroles filled with Chantilly Cream and Warm Chocolate Sauce

Lemon Curd Tart with Citrus Glaze

Selection of Cheeses with Homemade Chutney and Biscuits - £2.50 Supplement

Tea or Coffee with Mints



BANQUETING MENU

Menu B

2 Courses - £27.50

3 Courses - £30.00

Select up to 3 choices per course

Starters

Soup with Herb Croutons

Select from: Tomato & Basil, Vegetable Minestrone, Butternut Squash, Cream of Mushroom

Ardennes Pâté with Tomato Chutney & Rustic Bread

Baked Mushroom topped with Smoked Bacon & Brie

North Atlantic Prawns with Marie Rose Sauce, Rocket & Brown Bread

Tomato and Mozzarella Salad with Balsamic Glaze

Goat's Cheese, Tomato and Red Onion Tart with Balsamic Glaze

Mains

Slow Cooked Beef Brisket with Horseradish Jus

Herb Crusted Pork Fillet with Caramelised Shallots

Chicken Breast with Creamed Leeks, Bacon and Rich Gravy

Baked Hake Fillet with Minted Pea Purée and Cauliflower Crisp

All served with seasonal vegetables

Select up to two types of potatoes to accompany your menu:

roast, crushed new, sauté, fondant, dauphinoise, boulangère,
mashed – chive, garlic, horseradish or spring onion

NB: One type will be served with each menu selection

Desserts

Chocolate Torte with Mascarpone

Vanilla Panna Cotta with Apple & Ginger Compôte

Cherry Bakewell Tart with Crème Anglaise

Selection of Cheeses with Homemade Chutney and Biscuits

Tea or Coffee with Mints



BANQUETING MENU

Menu C

2 Courses - £29.50

3 Courses - £32.00

Select up to 3 choices per course

Starters

Soup with Herb Croutons

Select from: Parsley & Potato, Celery & Stilton, French Onion, Smoked Bacon & Lentil

Ham Hock and Sun Dried Tomato Terrine with Homemade Piccalilli & Rustic Bread

Peppered Smoked Mackerel with Herb Salad & Melba Toast

Pork and Chorizo Meatballs with Napoli Sauce & Crusty Bread

Twice Baked Goat's Cheese Soufflé with Chive & Rocket Salad

Stilton and Watercress Pâté with Red Onion Marmalade & Melba Toast

Mains

Topside of Beef with Horseradish & Guinness Yorkshire Pudding and Pan Gravy

Pan Fried Chicken stuffed with Wild Mushrooms on a bed of Creamed Leeks

Baked Seabass with Saffron Cream Sauce

Poached Supreme of Salmon with Wilted Spinach & Herb Hollandaise

All served with seasonal vegetables

Select up to two types of potatoes to accompany your menu:

roast, crushed new, sauté, fondant, dauphinoise, boulangère,
mashed – chive, garlic, horseradish or spring onion

NB: One type will be served with each menu selection

Desserts

Lemon Posset with Ginger Biscuit

Passion Fruit & Coconut Panna Cotta

Red wine poached pear with Vanilla Mascarpone

Cheesecake

Select from: White Chocolate & Rhubarb, Toffee & Vanilla, Baileys, Orange & Pomegranate

Espresso Crème Brûlée with Chocolate Shortbread

Selection of Cheeses with Homemade Chutney & Biscuits

Tea or Coffee with Mints



BANQUETING MENU

Vegetarian Main Course Options

Can be inserted into any menu as a fourth option

Marinated Halloumi & Mediterranean Vegetable Tart with Rocket Salad

Spaghetti with Roasted Cherry Tomatoes and Pesto topped with Parsnip Crisps

Roasted Aubergine, Pine Nut & Spinach Strudel

Broccoli, Cherry Tomato & Feta Parcel with a Rich Tomato Sauce

Macaroni and Spinach in a Smoked Paprika & Cheese Sauce

Mediterranean Vegetable & Goat's Cheese Frittata

Courgette, Pea and Leek Risotto with Rocket

Leek and Potato Crumble with a Mustard Cream Sauce

Walnut, Rice & Pecan Nut Loaf with Tomato Sauce

