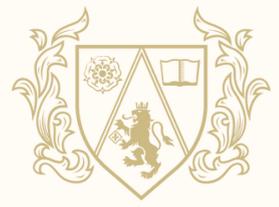




BANQUETING MENU



Please choose your set menu (one dish per course) for your entire party to enjoy.
A vegetarian option can be chosen for dietary requirement only.

If you choose to upgrade your menu to 3 options per course, as organiser, please choose your 3 dishes per course from the options below.
Your group will then be able to choose from these 3 options only. A vegetarian option must form part of these choices.
This upgrade is £10pp. Our chef will cater for individual dietary requirements by adapting the dish if possible.
If this cannot be adapted then an alternative will be provided on the night.

The menu below is not available for all dish options. The maximum offer is 3 per course as the above upgrade.

S T A R T E R S

SMOKED DUCK BREAST

Ricotta, Figs & Balsamic Glaze

CHICKEN & COGNAC PATE (GF Available)

Caramelised Onion Chutney, Ciabatta
Crouté & Herb Oil

HAM HOCK TERRINE (GF/DF Available)

Mustard Mayo, Herb Oil, Crispy
Crouté, Pickled Baby Onion

VEGAN FETA ON A WATERMELON & CAPER SALAD (V/VE/GF/DF)

CHERRY TOMATO & BUFFALO MOZZARELLA (V)

Crème Fraiche and Warm Bread

OREGANO & MOZZARELLA ARANCINI (V)

Spicy Mayo, Dressed Leaves

SMOKED SALMON & PRAWN SALAD (GF)

Tarragon Oil, Chives Mayo, Pickled Shallots &
Radish

CHEF'S SOUP OF THE DAY (V/VE)

Warm Bread

M A I N S

ROAST CHICKEN SUPREME (GF)

Parmentier Potatoes, Green Beans,
Butternut Squash Puree, Rich Jus

PORK FILLET (GF)

Spring Onion Mash, Root Vegetables,
Apple & Smoked Bacon Jus

POACHED COD LOIN (GF)

Thyme & Garlic New Potatoes, Pea Puree,
Beurre Blanc Sauce

VEGAN WELLINGTON SLICE (V/VE/DF)

Butternut Squash Puree, Seasonal Vegetables

PAN FRIED DUCK BREAST (GF)

Creamy Potatoes, Seasonal Vegetables,
Berries Jus

WILD MUSHROOM RAVIOLI (V)

Butter Sauce, Crispy Sage, Herb Oil Drizzle

SLOW COOKED FEATHER BLADE OF BEEF (GF)

Truffle Mash, Root Vegetables,
Baby Onions & Red Wine Jus

D E S S E R T S

CHOCOLATE & ORANGE TART (DF/VE)

Mango Sauce, Fresh Berries

CHOCOLATE FONDANT (V)

Vanilla Ice Cream, Chocolate Sauce

GLAZED PINEAPPLE (V/GF)

Local Gin & Tonic Cream, Crushed Meringue
& Mango Sauce

GLAZED LEMON TART

Raspberry Sauce, Raspberry Sorbet

PEACH PASSIONFRUIT CHEESECAKE

Crushed Meringue & Berries Sauce