

Banqueting Menu

Please select ONE item from each course to create your menu on the day

STARTERS

Roast Tomato & Red Pepper Soup

Finished with basil oil

Cauliflower Cheese Soup

Topped with crispy onions

Chicken, Pancetta & Apricot Terrine

Red onion chutney garlic crostini

Three Cheese & Onion Chutney Tart

Pea shoots, sweet red peppers, balsamic glaze

MAIN COURSE

Honey Mustard Marinated Chicken

Served with Dijon mash, roast carrots, broccoli and a shallot & white wine sauce

Slow Cooked Pork Shoulder

Pressed sausage gratin, roast carrots, tender-stem broccoli and served with cider-soaked sultana jus

Brown Ale Braised Beef

Served with garlic pomme puree, maple-glazed parsnips, haricots verts, and a red wine & mushroom jus

Short Rib of Beef

Served with rainbow carrots, gratin potato, baby corn, and a port & redcurrant jus
(£5.00 Supplement)

Vegetarian Wellington

Served with Dijon mash, roast carrots, broccoli and a shallot & white wine sauce

Broadbean and Asparagus Risotto

Drissled with Pesto

DESSERTS

Passion Fruit Cheesecake

With passion fruit and raspberry coulis

Tarte au Citron

Lemon curd mascarpone

Apple Tarte Tatin

Crème anglaise, salted caramel ice cream
(£5.00 Supplement)

Chocolate & Orange Tart

Cardamon orange syrup

Mango Charlotte

Cardamom orange syrup, hazelnut crumb

Coffee & Chocolate

(Allergens: Soya)
£3 . 50 per person

MEETINGS & EVENTS