

Banqueting Menu

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

Starters

Carrot & Coriander Soup
English carrot and fresh coriander, finished with a mild curry oil
(Vegetarian, Vegan, Gluten Free, Nut free, Dairy Free)

Roasted Corn, Saffron & Crispy Lentil Chowder
Roasted and creamed sweetcorn for a deep rich flavour, finished with a saffron butter and crispy lentils
(Vegetarian, Gluten Free, Nut free)

Grapefruit & Lime Marinated Salmon Mousse
Lemon confit potatoes, shaved fennel & dill salad, with a wilted cucumber relish
(Gluten Free, Nut free)

Beetroot Marinated Halloumi & Grilled Artichoke Salad
Black olive tapenade, red onion relish, caper berries, rye crisp bread *(Vegetarian, Nut free)*

Cider & Onion Soup with a Fennel Cream
Caramelised sweet white onions, finished with a fennel cream, cider, and black onion seed
(Vegetarian, Gluten Free, Nut Free)

Mains

Lemon & Pepper Marinated Chicken
Served with sweet English carrots, garlic green beans, saffron potatoes, with a sauce made of shallot and thyme
(Gluten Free, Nut free)

Pale Ale Braised beef
Served with maple glazed parsnips, smoked pomme puree, and a creamy pepper & brandy sauce
(Nut free)

Herb Crusted Compression of Lamb
Marinated in harissa and preserved lemon, served, with basil gratin potatoes, aubergine caviar, minted pea puree and a sauce made of rosemary
(Nut Free) (£2.00 Supplement)

Buttery Chestnut Mushroom Risotto
Served with parmesan crisp and garnished with lambs' lettuce
(Vegetarian, Nut free)

Gnocchi
In a creamy truffle and shallot sauce
(Vegetarian, Nut free)

Desserts

Chocolate Orange Brownie
Served with passionfruit coulis and Chantilly cream
(Nut free)

Sicilian Lemon Tart
Crumbly butter pastry, filled with a whipped lemon filling, served with a lemon & blueberry curd
(Vegetarian, Nut free)

Lemon Cheesecake
Tangy lemon cheesecake with buttery biscuit base, served with a raspberry coulis and mint Chantilly
(Vegetarian, Nut free)

Raspberry Frangipane Tart
Pastry base filled with raspberry jam and almond frangipane, topped with raspberry jam and almond flakes
(Vegetarian, Gluten Free, vegan, Dairy free)

Salted Caramel Tart
Crumbly butter pastry with decadent chocolate and salted caramel, served with maple cream
(Vegetarian, Nut free)

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Before placing your order, please inform our staff if any person in your party has a food allergy or intolerance. Our staff will advise you of any allergens present in our ingredients. We cannot guarantee that any food or beverage item sold is free from traces of allergens. Thankyou.