

BANQUETING MENU

This menu has been designed to give you, our client, more variety and opportunity to create your own menu, at a price that suits you personally.

Each menu is individually priced, and you may select one item only from each course.

Please choose a second choice for your guests with dietary requirements.

Please note these prices are dependent upon all of your party choosing the same menu.

All prices are per person and are all inclusive of VAT (service charge is at your discretion).

Should you require any item not shown, please do not hesitate to enquire and we will be happy to discuss your options.

MENU CHOICE A - £27.50 per person

MAINS

Your choice of Roast chicken, pork or gammon, with roast potatoes and Yorkshire pudding (*gf available*)

Baked cod topped with horseradish and crispy breadcrumbs, served with a white wine and chive sauce, and new potatoes (*gf*)

Pork Normandy, cooked in apple cider, brandy and cream, with sauté potatoes

Roasted pepper filled with savoury rice, drizzled with a light curry sauce (*vegan*) (*v*)

Goats cheese and caramelised red onion pastry parcel with spinach sauce (*v*)

All main courses come served with seasonal vegetables

DESSERTS

Vanilla cheesecake with a fruit compote

Chocolate and nut brownie with ice cream (*v*)

Fresh strawberry meringue (*gf*) (*v*)

Apple and cherry pie with hot custard (*v*)

Trio of fruit sorbet (*vegan*) (*v*) (*gf*)

MENU CHOICE B - £34.25 per person

STARTERS

Chicken liver pâté served with toast and a mango chutney

Soup, flavour of your choice, with warm bread roll (*vegan*)

Smoked salmon mousse with granary bread and butter

Mozzarella, tomato and basil salad, seasoned with pepper, olive oil and sea salt (*gf*) (*v*)

MAINS

Your choice of Roast silverside of beef, lamb or turkey, with roast potatoes and Yorkshire pudding (*gf available*)

Nut roast with vegan roast potatoes (*v*) (*vegan*)

Salmon and spinach en croute with a white wine and chive sauce

Wild mushroom moussaka (*vegan*) (*v*)

Slow braised pork belly with wholegrain mustard mash and a pear cider sauce

Mushroom and brie filo parcel with sauté potatoes (*v*)

All main courses come served with seasonal vegetables

DESSERTS

Chocolate and mint cheesecake with vanilla ice cream

Baileys bread & butter pudding with hot custard (*v*)

Tiramisu with homemade shortbread (*v*)

Passion fruit ice cream meringue (*gf*)

Fresh strawberries with mango sorbet (*vegan*) (*v*) (*gf*)

MENU CHOICE C - £37.25 per person

STARTERS

Duo of soup – tomato and spinach with a warm bread roll (v) (vegan & gf available)

Crab cake with a sweet chilli drizzle

Curried pulled pork croquettes topped with parmesan shavings, finished with a mango chutney dip

Goats cheese and roasted red pepper bruschetta with red onion marmalade (v)

Red onion, fig and vegan feta tart (vegan) (v)

MAINS

Your choice of Roast sirloin of beef or venison, with roast potatoes and Yorkshire pudding (gf available)

Nut roast with vegan roast potatoes (v) (vegan)

Fresh minted pea and broad bean risotto (vegan) (v)

Corn fed chicken breast with a creamy garlic mushroom filling, with Dauphinoise potatoes

Pan fried duck breast with a black cherry compote and buttered new potatoes

Roasted tuna steak with a fresh mint and tomato salsa on a bed of roasted peppers & vegetables (gf)

All main courses come served with seasonal vegetables

DESSERTS

Lemon posset with a homemade shortbread biscuit

White chocolate and raspberry croissant pudding with custard

Butterscotch topped profiteroles (v)

Eton mess (gf)

Pineapple fritters with vegan ice cream (vegan) (v)