

Banquet Menu

Starters

BRUSSELS PATE

*with red onion marmalade, mini
brioche toast and salad*

GFA

HAM HOCK TERRINE

*With piccalilli, sourdough toast and
salad*

GFA

CLASSIC PRAWN COCKTAIL

with cucumber ribbons and brown bread

GFA

COATED CRISPY WHITEBAIT

with lemon mayonaise and roquette

MEDLEY OF MELON FLOWER

with forest fruits

GF

HONEY GLAZED GOAT'S CHEESE

on roquette salad and balsamic glaze

GFA

PEA AND MINT SOUP

GF

MUSHROOM SOUP

drizzled with truffle infused oil

GF

ROASTED RED PEPPER AND TOMATO SOUP

GF

Menu for 15 or more guests

**Create your own menu by selecting a maximum of 3 options per course
Dietary Requirements are required in advance**

**Please speak to your event coordinator if you would like to know about the ingredients.
We cannot guarantee that any food sold on our premises is free from traces of allergens.**

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Mains

PAN FRIED CHICKEN SUPREME

with creamy sun-dried tomato sauce, spring onion mash and tender stem broccoli

GF

GARLIC & HONEY GLAZED CHICKEN

Served with roast potatoes and asparagus

GF

FLAME GRILLED FILLET STEAK

cooked medium with homemade chips, grilled tomato and garlic mushroom with peppercorn sauce (£5pp supplement)

GF

ROAST BEEF

with Yorkshire puddings, garlic roast potatoes, honey roasted carrots and red wine jus (£5pp supplement)

GFA

RUMP OF LAMB

with crushed new potato cake, baby veg and mint reduction (£5pp supplement)

GF

CONFIT DUCK

with fondant potato, cranberry infused red cabbage with pan jus

GF

GRILLED SWORDFISH

with mediterranean vegetable couscous and dressed roquette

GF

HERB CRUSHED COD LOIN

with sauteed potatoes, roasted on the vine tomatoes and garlic butter

GF

WILD MUSHROOM RISOTTO

with roquette and parmesan cheese

VEA, GF

GRILLED TOFU & AVOCADO SALAD

with quinoa and balsamic reduction

VE, GF

STUFFED RED PEPPER

*With Mexican Rice on a Rich
Tomato Sauce*

VE GF

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Desserts

PROFITEROLES

with belgian chocolate sauce and fresh strawberries

CREME BRULEE

with shortbread and fresh berries
GFA

CHOCOLATE AND CHERRY CHEESECAKE

VE

WHITE CHOCOLATE AND PASSION FRUIT CHEESECAKE

GFA

FRUIT SALAD

served with pouring cream
GF

CHAMPAGNE SORBET

with berries
VE GF

WARM CHOCOLATE BROWNIE

with vegan ice cream and chocolate sauce
VE GF

APPLE AND CINNAMON CRUMBLE

with custard
GFA

CHEESE BOARD

Selection of three cheeses served with crackers and chutney

GFA

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