



BANQUETING MENU

To Start

Smoked salmon and cream cheese roulade, lemon and dill dressed salad

Vegetable broth, crusty warm bread

Sun blushed tomato and pesto bruschetta, wild rocket salad

Three cheese potato croquettes, homemade salsa dip

In the Middle

Classic fish pie, topped with Cheddar mash

Pan fried chicken supreme, crushed potatoes, sauteed cabbage and pancetta, white wine cream sauce

Chargrilled pork T-bone, wholegrain mustard mash, cider sauce

Roast vegetable pasta gratin, garlic ciabatta bread

To Finish

Steamed lemon drizzle sponge pudding, creme Anglaise

Fresh fruit platter, sorbet & ginger syrup

Forest fruit Eton mess

Rich chocolate truffle tart, vanilla pod ice cream

Available for parties of 15 or more. £20 per person



BANQUETING MENU

To Start

Confit duck and roast garlic terrine, fruit chutney, toasted sourdough bread

Homemade fishcakes, wilted spinach, Thai green sauce

Sauteed wild mushrooms on toasted ciabatta, balsamic glaze

Roasted Mediterranean vegetable soup, Cheddar croutons

In the Middle

8oz rump steak, chunk chips, sauteed onions and mushrooms,
Diane or peppercorn sauce (**£3 supplement**)

Pan seared pork fillet wrapped in Parma ham, apple infused mash,
braised red cabbage

Herb crusted fillet of salmon, roast new potatoes, sauteed vegetables,
lemon and caper beurre blanc

Caramelised onion, goats cheese and sweet potato tart,
roasted root vegetables, tomato fondue

To Finish

Selection of local cheeses, fruit chutney, celery, grapes and crackers

White chocolate and raspberry cheesecake, raspberry compote, chocolate flakes

Tropical fruit Eton mess, passion fruit cream

Marshmallow brownie, vanilla pod ice cream, chocolate fudge sauce

Available for parties of 15 or more. £25 per person



BANQUETING MENU

To Start

Smoked duck breast, caramelised plum and orange salad,
Cointreau vinaigrette

Moules mariniere, sea salt and rosemary bread

Courgette, goats cheese and caramelised red onion Charlotte,
wild rocket salad, balsamic glaze

Classic French onion soup, smoked Cheddar croutons

In the Middle

Roast British striploin of beef, thyme roasted Chateau potatoes,
confit Chantenay carrots, red wine jus and Yorkshire pudding

Wild mushroom risotto, poached egg, black truffle flakes, black truffle oil

Grilled fillet of turbot, roasted butternut squash and chanterelle
mushrooms, Champagne sauce

Pan fried chicken supreme, dauphinoise potatoes, sauteed leeks,
asparagus and pancetta cream sauce

To Finish

Bailey's cream and white chocolate cheesecake, chocolate dentelle

Salted caramel and apple tart tatin, creme Anglaise, caramel wafer

Lemon, raspberry and pine nut parfait, raspberry compote

Layered chocolate truffle torte, macerated strawberries

Available for parties of 15 or more. £30 per person