

Banqueting Menu

Our banqueting menu is perfect if you're looking for a set three course dinner for groups larger than 20.
This menu applies for Private Functions only.

Cold appetisers

Chicken liver parfait, Onion marmalade, toasted brioche and dressed leaves
Ham hock and pea terrine, toasted onion bloomer and heritage piccalilli
Buffalo mozzarella and heritage tomato salad, rosemary crostini, basil pesto and balsamic glaze
Assiette of melon, Fan of cantaloupe melon, compressed watermelon, Parisienne of honeydew, dressed with honey and mint
Smoked salmon and creamed cheese roulade, tomato, red onion, and caper dressing (£1.00 Supplement)
Smoked duck breast salad, blackberry dressing (£1.50 supplement)

Hot appetisers

Warm woodland mushrooms, In creamy garlic sauce, served over charred ciabatta
Trio of Arancini, Goat's cheese and tomato, wild mushroom & an aromatic spiced risotto balls with watercress crème fraiche (£1.00 supplement)
Herb crusted salmon, On marinated julienne of vegetables with a sesame and honey glaze (£1.50 supplement)

Soups

Tomato and basil oil
Carrot and coriander
Leek and potato
Cream of Mushroom

Main Course

Roast topside of beef with roast potatoes, Yorkshire pudding, carrot and swede puree, broccoli and cauliflower, red wine gravy
Roast chicken breast with roasted new potatoes, carrot and swede puree, broccoli and cauliflower, White wine and herb sauce
Confit pork belly Black pudding and potato cake, braised red cabbage and apple, pan jus
Wild mushroom and spinach lasagne with dressed leaves, new potatoes and garlic crostini
Baked ratatouille filled aubergine Topped with buffalo mozzarella, served with roasted pepper Parmentier potatoes
Salmon pave Crushed new potatoes, purple sprouting broccoli and hollandaise sauce
Cod loin wrapped in Parma ham Dauphinoise potatoes, vegetable bundles and sun-dried tomato cream sauce (£1.50 supplement)
Braised lamb shoulder Duchess Potato, savoy cabbage parcel, Sautee leeks, redcurrant gravy (2.50 supplement)
Roast sirloin of beef with roast potatoes, Yorkshire pudding, carrot and swede puree, broccoli and cauliflower, red wine gravy (£3.00 supplement)

Desserts


White chocolate cheesecake with raspberry tuille and raspberry coulis
Cream filled profiteroles topped with white and dark chocolate
Forest fruit Eton mess topped with chocolate vermicelli
Chocolate brownie White chocolate pieces finished with vanilla ice cream
Chocolate orange brioche bread and butter pudding finished with warm custard
Summer pudding Minted crème fraiche and balsamic strawberries
Sticky toffee pudding Coated with crème anglaise topped with rum and raisin ice cream (£1.00 supplement)
Rustic cheeseboard for the table with quince jelly, grapes, celery and cheese biscuits (£2.50 supplement)
For dietary information please ask the team. Please note some dishes do carry a supplement to upgrade too, which is a price per person.

A serving of tea and coffee is included

2 Courses @ £24.00 per person

3 Courses @ £27.50 per person

You must select one starter/ one mains/one desserts for all your guests to have with any special diets being catered for individually.

 ****Alternatively, for a small supplement of £2.50 per person you could select 3 options (maximum) per course to send out to your guests to gain a menu pre order.**

Some of our dishes may contain nuts and/or are made in a factory that uses nuts.
Please ask the Duty manager if you have any queries regarding allergies and GM foods or dietary requirements.
