

BANQUETING MENU 2019

Starters

Chef's Soup Of The Day (£4.75)
Choose from:
Carrot and coriander
Roasted red pepper and tomato
Leek and potato
Mushroom & thyme
Tomato and basil

Smoked haddock fishcakes served with lemon mayonnaise and a side salad (£5.25)

Goat's cheese and spring onion bon bons served with balsamic vinegar and a berry compote (£5.75)

Potted ham hock served with piccalilli and toasted bread (£6.50)

Chicken liver pate served with sweet onion marmalade and toasted bread (£5.25)

Smoked salmon and crayfish parfait served with a lemon salad and toasted bread (£5.75)

A trio of melon served with a fruit compote (£4.95)

Smoked mackerel pate served with horseradish tartare and toasted bread (£5.50)

Creamy garlic mushrooms served on a toasted ciabatta (£4.95)

Home cured beetroot and salmon gravlax served with a chilli relish and fresh brown bread (£7.95)



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Prices shown below are for a choice of one starter, one main course and one dessert to be served to all guests

For a choice of two starters, two main courses and two desserts to be served please add a £1 supplement per person

For a choice of three starters, three main courses and three desserts to be served please add a £2 supplement per person

Main Courses

Slow cooked pork belly served with and apple and scrumpy sauce (£11.95)

Roast topside of beef served with a Yorkshire pudding and gravy (£11.95)

Herb crusted rump of lamb served with a rosemary and red wine jus (£13.95)

8 hour slow braised beef served with a rich madeira sauce (£12.95)

Steam roasted chicken breast served with a choice of our Chef's suggested sauces (£10.95)

Pan seared fillet of sea bass served with a glazed lemon butter (£14.95)

Steamed cod loin served with a white wine and fennel sauce (£12.95)

Sweet potato and spinach parcels (£10.95)

Mediterranean vegetable risotto served with parmesan crisps (£10.95)

Chilli roasted halloumi served with a minted pomegranate relish (£9.95)



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Desserts

Baked salted caramel cheesecake served with a fruit coulis (£5.25)

White chocolate and baileys roulade served with a chocolate sauce (£5.25)

Dark chocolate truffle torte served with vanilla ice cream (£5.25)

Apple crumble served with a creamy custard (£4.95)

Chocolate fudge cake served with a chocolate sauce (£5.25)

Lemon meringue pie served with cream (£4.95)

Sticky toffee pudding served with vanilla ice cream (£5.25)

Strawberry cheesecake served with a fruit compote (£4.95)

Tarte au citron served with Chantilly cream (£5.25)

Lemon Possett served with a ginger nut biscuit (£5.25)

Selection of cheese and biscuits served with Grapes and chutney (£6.95)