

BANQUETING MENUS

MENU 1

£25.00 per person

Roasted pepper and tomato soup, basil pesto

Pan fried breast of chicken, button mushroom, tarragon sauce, savoy cabbage and bacon, rosemary roast root vegetables, fondant potato

Wild berry mousse, seasonal fruits, wild berry coulis

MENU 2

£25.00 per person

Pear and goat's cheese tart, seasonal leaf, celery, grape and chutney

Baked fillet of salmon with herb crust, basil Velouté, braised leeks, steamed carrots, parsley mash

Mango panna cotta, raspberry sauce, Chantilly cream

MENU 3

£25.00 per person

Chicken liver pâté, fruit chutney, balsamic dressing

Sautéed loin of pork, sage and onion sherry sauce, parsnip and swede purée, button baton carrots, roast potatoes

Warm apple and sultana crumble tart with custard

MENU 4

£30.00 per person

Warm fresh salmon and smoked haddock mousse, pea purée, chive cream

Seared breast of guinea fowl, port wine, redcurrant sauce,
braised red cabbage, roast potatoes, Vichy carrots

Sticky toffee pudding, caramel sauce

MENU 5

£35.00 per person

Chicken, apricot and foie gras terrine, rocket leaf, melba toast,
blackcurrant balsamic

Roast rump of English lamb, rosemary red onion madeira sauce,
buttered baby snow peas, swede mash, minted new potatoes

Sugar glazed lemon tart, gin and lime ice cream, blackcurrant coulis

MENU 6

£35.00 per person

Warm chicken and foie gras timbale, apple cream Velouté, sugar glazed apples

Poached fillet of sea bass, mussel, saffron and dill butter sauce, fresh asparagus,
puréed carrots, buttered baby new potatoes

Lemon and lime cheesecake, raspberry ice cream and orange sauce

**If a choice of two or more menus are chosen, each main course will be served
with seasonal vegetables and potatoes**

MENU 7

£40.00 per person

Warm scallop mousseline, braised leeks, chive white wine sauce,
poached quail egg

Sautéed fillet of beef, wild mushroom thyme sauce, braised shallots, garlic French
beans, honey roast carrots, purée swede, château potatoes

Baileys panna cotta, toffee ice cream, sultana compote

VEGETARIAN MENU

Charged at selected main course price

Pan fried herb polenta, grilled Mediterranean vegetables, red pesto,
tagliatelle Verdi

Roast Spanish tomato wild mushrooms, herb couscous, mixed beans,
basil butter sauce, asparagus tips

Sesame celeriac, mille-feuille, stir fried vegetables, black bean sauce, coriander
noodles

Warm puff pastry case, assorted wild mushrooms, chive cream sauce, new
potatoes

Chick pea mousseline, braised leeks, shitake mushrooms, broad bean Velouté