

# Banqueting Menu Selection

These dishes have been designed to incorporate the finest ingredients and are expertly prepared by our award winning chefs. These items are suitable for parties of up to 330 in number.

## STARTERS

Pan Roasted Scallops, Textures of Celeriac  
Gateau of Smoked Mackerel, Granny Smith Apple, Pickled Cucumber  
Pressed Terrine of Ham Hock, Pea Mousse, Toasted Farmhouse Loaf  
Chicken Caesar, Focaccia Croutons  
Roasted Red Pepper, Vine Tomato Soup, Basil and Parmesan Gnocchi (v)  
Aubergine Cannelloni, Courgette, Pesto, Chickpeas (v)  
Fennel Tarte Tatin, Crumbled Dolcelatte (v)

## MAIN COURSE

Cumin Crusted Rump of Lamb, Boulangère of the Shoulder, Smoked Aubergine Purée, Garlic and Thyme Jus  
Slow Cooked Belly of Pork, Creamed White Onions, Smoked Bacon Mash, Steamed Greens  
Corn Fed Chicken, Roasted Garlic, Thyme Sweet Potatoes, Wilted Spinach, Pan Juices  
Carved Sirloin of Beef, Slow Braised Ragu of Beef, Fondant Potato, Greens  
(£4 supplement per person)  
Grilled Fillet of Bream, Leeks, Parmentier Potatoes, Grilled Tomato Sauce  
Poached Pave of Salmon, Creamed Potatoes, Saffron and Herb Broth  
Beetroot Spelt Risotto, Horseradish and Pickled Baby Beets (v)  
Mosaic of Roasted Vegetables, Herb Bouillon (v)

## DESSERT

Glazed Lemon Tart, Bitter Orange Sorbet  
Warm Chocolate Fondant, Pistachio and Almond Ice Cream  
Seasonal Fruit Crumbles, Ice Cream  
Coconut Panna Cotta, Exotic Fruit Compote  
'Snickers' - A Delice of Chocolate, Salted Peanut Caramel  
Selection of Cheeses  
Sliced Fresh Fruit

We can cater for most dietary needs with prior notice.  
Please notify us of any specific needs you may have.