



Banqueting Menu

Choice of 1 starter 1 main courses 1 dessert

Starter

Tartar of Red Tuna with orange and grapefruit basil, red chilli tomato salsa, lime jelly, herbs lemon dressing

Pressed of Ham Hock & pistachio, lentil salad, spicy mango puree, mustard vinaigrette

Basil marinated Grilled aubergine & mozzarella Mille-Feuille, with spicy avocado puree, aged balsamic dressing (V)

Roasted Mediterranean vegetable terrine, tomato salsa, red pepper coulis (V)

Butternut squash & Carrot soup with chilli, coriander (V)

Main

Ballotine of Corn fed chicken stuffed wild mushroom, rosemary roast fondant potato, braised Savoy cabbage, carrot, tarragon jus

Roasted Lamb rump, truffle gratin dauphinoise, roasted vine cherry tomato mange tout, rosemary sauce

Pane fried Cod filet, with mustard and parsley crust, saffron mash, carrot, French beans, dill beurre blanc

Roasted courgette, aubergine, tomato & confit red onion tart with Goat cheese, rocket salad (V)

Spinach ricotta tortellini with wild mushroom, sun blushed tomato, Parmesan cheese, herb cream sauce (V)

Dessert

Lemon & ginger cheesecake, strawberry macaroon vanilla ice cream

Berries Crème bruller, shortbread Crumbs, strawberry gel

Warm apple calvados & sultana crumble, Almond crumble, champagne sorbet

Exotic fruit salad (V)

British farmhouse Cheese selection, homemade chutney, celery, grape, cheese biscuit.

£60 Banqueting Menu

Items marked with a (v) are suitable for vegetarians. Please notify your server of any specific food allergies you may have. The food and beverage team will do their best to provide you with the information that you need to help you to make your choice of food.

A 12.5% discretionary service charge will be added to your bill.