



Banqueting Menu

Choice of 1 starter 1 main courses 1 dessert

Starter

Salmon tartar with cucumber, ketta caviar, cucumber gellee, lime orange goat cheese mousse
Seared Tuna, cracked pepper & fine herbs, spicy avocado puree, red pepper coulis, sweet soya
dressing

Terrine of confit Duck leg and chicken, with wild mushroom, plum gellee & Puree, bitter cress
Beetroot & French melon, goat cheese mousse, pistachio crumble, honey mustard dressing (V)
Carrot and Orange soup, truffle Chantilly y(V)

Main

Roasted Guinea Fowl supreme with wild mushroom, pumpkin puree, baby vegetables
Madeira jus

Pan Fried Beef Filet, Horseradish mash, braised fennel, heritage carrot, red wine jus
Roasted Sea bass Filet, Pomme boulangere, candy baby beetroot, baby courgette, orange butter
sauce

Roasted gnocchi with spinach, asparagus, and sun blushed tomato, spicy basil tomato sauce (V)
Peas, parsley, tomato risotto, with Parmesan cheese, Crisp of parsnips (V)

Dessert

Strawberry mousse with almond and pistachio crumble, strawberry purée
Bailey's crème brulee, meringue, mango gel

Chocolate fondant with cream anglaise and chocolate ice cream

Exotic fruit salad (V)

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

£75 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.