

Banqueting Menu

STARTERS

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Mixed Vegetable Soup (ve) (df)

Selection of vegetables

Cauliflower Cheese Soup (v)

Brioche croutons

Smoked Salmon Presse Terrine

Seasoned with horseradish and dill, dill crème fraîche, sourdough tuille

Smoked Bacon and Egg Salad

With asparagus, endive and fine herb salad, pea and parsley vinaigrette

Curry Roasted Cauliflower and Chick Pea Salad (ve)

Chilli and coriander dressing, toasted coconut

Smoked Mackerel Mousse

Fennel and white cabbage salad, sourdough sippets

Ham Hock and Pea Terrine

Piccalilli dressing, crisp bread and endive rocket salad

Roasted Heritage Tomato and Mozzarella Salad (v)

Garlic ciabatta, olive tapenade

MAINS

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Breast of Chicken Wrapped in Crispy Pancetta

Cavalo nero kale, fennel and buttered cabbage, fondant potato, red wine and puy lentil sauce

Baked Fillet of Hake

Caper crushed new potatoes, stem broccoli, cherry tomato fondue sauce

Grilled Polenta Cake (ve)

Thyme scented wild mushrooms, cavalo nero cabbage

Louisiana Smoked Beans (ve)

Stuffed with sweet peppers on steamed rice

Maple Glazed Pork Steak

Honey and thyme roasted apple and pear, saute potatoes, steamed kale, red wine maple jus

Sweet Potato, Chick Pea and Roasted Red Pepper Cakes (ve)

Refried beans, grilled shallots, garlic butter dressing, endive and herb salad

Pistachio Baked Seas Bass Fillet

Truffle scented gratin dauphinoise potato, celeriac puree, red pepper tapenade

Pan Fried Escalope of Turkey

Fondant potato, root vegetable puree, sage and onion red wine jus

Slow Roast Shin of Beef Roulade

Creamed mashed potato, roasted baby carrots and stem broccoli, red wine jus

Rich Mushroom and Puy Lentil Cottage Pie (ve)

Topped with vegan cheese mashed potato, vegetarian red wine gravy, honey baked roots

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DESSERTS

Lemon Posset

With lemon curd cream, butter shortbread biscuits

Eton Mess

With whipped cream, forest berries and meringue

Chocolate Orange Tart

Chocolate sauce, poached orange segments

Vanilla Cheesecake (ve)

Raspberry sauce

Sticky Toffee Pudding

Vanilla ice cream

Raspberry and Elderflower Tart (v)

Berry coulis

Warm Chocolate Fondant

Salted caramel ice cream