

**BANQUETING MENU 1 £32.50 PER PERSON**

*Set menu to be selected if 20 or more guests attending*

**STARTERS**

ROAST PLUM TOMATO & BASIL SOUP

CHICKEN AND HAM TERRINE, PICALLI AND WATERCRESS

CLASSIC PRAWN COCKTAIL

**MAINS**

ROAST BREAST OF CHICKEN, CREAM OF LEEK, GREEN BEANS, FONDANT POTATO

GRILLED SALMON, BUTTERED ASPARAGUS, LEMON CRUSHED NEW POTATO, BEURRE BLANC SAUCE

OPEN LASAGNE OF WILD MUSHROOM, RATATOUILLE, BASIL CREAM FRAICHE

ALL SERVED WITH EITHER

PANACHE OF VEGETABLES OR ROASTED ROOT VEGETABLES

**DESSERTS**

STRAWBERRY CHEESECAKE, WHITE CHOCOLATE CREAM

DARK CHOCOLATE DELICE, CRÈME FRAICHE ICE CREAM

STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE

**COFFEE AND PETIT FOURS**

**BANQUETING MENU 2 £39.50 PER PERSON**

*Set menu to be selected if 20 or more guests attending*

**STARTERS**

DUCK AND ORANGE TERRINE, SOURDOUGH, PICKLED PEARS

CURED SMOKED SALMON, TRADITIONAL GARNISH, WATERCRESS

TOMATO, FETA AND BLACK OLIVE TART, ROCKET AND PARMESAN

**MAINS**

SEARED SEA BREAM, BRAISED LETTUCE, CHARRED SPRING ONION, LOYANAISSSE POTATOS

CRISP PORK BELLY, BBQ SPICED AUBERGINE, RATATOUILLE, OLIVE JUS

HONEY ROAST DUCK BREAST, PARSNIP CREAM, POMME ANNA POTATO, BLACKBERRY JUS

ROASTED BUTTERNUT SQUASH, PARMESAN GNOCCHI, BASIL AND TOMATO

ALL SERVED WITH EITHER

PANACHE OF VEGETABLES OR ROASTED ROOT VEGETABLES

**DESSERTS**

SELECTION OF 4 BRITISH CHEESES, WHOLEMEAL CRACKERS, TOMATO CHUTNEY

VANILLA PANNACOTTA –SHORTBREAD – MERINGUE

LEMON MERINGUE PIE

**COFFEE AND PETIT FOURS**

**BANQUETING MENU 3 £49.50 PER PERSON**

*Set menu to be selected if 20 or more guests attending*

**STARTERS**

WARM BUTTERED ASPARGUS, POACHED HENS EGG, HOLLINDASE SAUCE

CORNISH CRAB, AVACADO, BROWN CRAB MAYO

DUCK AND ORANGE TERRINE, SOURDOUGH, PICKLED PEARS

**MAINS**

HONEY ROAST DUCK BREAST, PARSNIP CREAM, POMME ANNA POTATO, BLACKBERRY JUS

ROAST FILLET OF BEEF, SAUTEED WILD MUSHROOMS, THYME SCENTED FONDANT POTATO, TRUFFLE  
JUS

GRILLED FILLET OF SEABASS, FENNEL, SOY AND MIRIN DRESSING

OPEN LASAGNE OF WILD MUSHROOM, RATATOUILLE, BASIL CREAME FRAICHE £18

ALL SERVED WITH EITHER

PANACHE OF VEGETABLES OR ROASTED ROOT VEGETABLES

**DESSERTS**

DARK CHOCOLATE DELICE, CRÈME FRAICHE ICE CREAM

BAKED VANILLA CRÈME BRULE, FRESH RASPBERRIES, RASPBERRY SORBET

NOUGAT GLACE – TOFFEE SAUCE – POACHED PEAR

**COFFEE AND PETIT FOURS**