

Banqueting Menu

*Parties with over 20 guest are required to select a set menu so all guests have the same meal.
For parties with under 20 guests you may create your own menu for your guests to pre-order from.
Please select three starters, three mains and three desserts for pre-orders to be selected.*

Starters

Caramelised onion and potato soup - £6

Roast plum tomato and basil soup - £6

Feta, pea and mint arancini, sun blush tomato - £7.50

Slow cooked pork belly, pink lady apple, black pudding - £8

Flaked ham croquette, pickled vegetables, pommery mustard - £8

Home smoked salmon, heritage potato salad and watercress - £9

Crab cocktail, gem lettuce, tomato, brown crab mousse - £9

Hand dived scallops, squash puree and sticky pork cheek - £14

Mains

Pumpkin ravioli, wild mushrooms, herb oil £15

Slow cooked beef short rib, creamed potatoes and glazed carrots - £17

Poached and roasted chicken breast, wild mushrooms, fondant potato £17

Sea trout, pancetta, white bean fricassee, white wine £17

Roast cod loin, chorizo and white bean cassoulet, marsh samphire - £19

Duck breast, Jerusalem artichoke, leg stew and orange jus £22

Rack of lamb, crispy breast, ratatouille and goats cheese £25

Celtic pride fillet of beef, sticky cheek, truffled mash, young vegetables and shallot
jus £29

Dessert

Crème brulee, homemade shortbread £7

Milk chocolate mousse, yoghurt, passionfruit £7

Lemon posset, raspberry and chocolate £7

Sticky toffee pudding, toffee sauce and clotted cream £7

White chocolate and passionfruit cheesecake, thick cream £7

Banoffee profiteroles, chocolate sauce £7

Dark Chocolate delice, sour cherry sorbet £7