

Banqueting Menu

*Please choose one starter, main and dessert for everyone to dine from the same choice
Alternative arrangements can be made for any special dietary requirements*

Starters

Chicken Liver Parfait
Red Onion & Madeira Chutney, Homemade Toasted Brioche

Seasonal Soup
Appropriate Garnish

Ham & Parsley Terrine
Piccalilli & Sourdough

Goats Cheese Mousse
Beetroot & Apple Salad

Slow Cooked Salmon
Dill, Cucumber & Yoghurt

Smoked Haddock & Dill Fishcake
Saffron Mayo & Dressed Rocket

Ballotine of Duck
Pickled Plum Puree & Gingerbread Crumb

Classic Smoked Salmon Platter
Capers, Shallot & Chopped Egg with Brown Bread

Wild Mushroom Scotch Egg, Breaded & Fried (v)
Tomato Sauce with Tarragon

Mains

Braised Shin of Beef

Horseradish Mash, Confit Shallots, Red Wine & Port Sauce

Pan Fried Salmon

Herb Crusted Potatoes, Almond & Basil Butter Sauce

Breast of Chicken au Vin

Garlic Mash, Smoked Pancetta, Mushroom & Baby Onion Sauce, Wilted Spinach

Carved Rump of Lamb

Butter Fondant Potato, Celeriac Puree & Crisp Bacon

Roasted Loin of Pork

Truffled Savoy Cabbage, Roasted Potatoes & Apple Compote

Herb Crusted Fillet of Cod

Saffron & Parmesan Rissotto, Spinach & Herb Crème Fraiche

Mediterranean Vegetable Gateau (v)

Smoked Tomato Coulis, Wilted Spinach & Mozzarella

Roquette, Parmesan & Pine Nut Linguini (v)

Roasted Tomato & Courgette

All served with seasonal vegetables on the table

All garnishes can be swapped to go with another dish (upon discussion)

Desserts

Glazed Lemon Tart
Raspberry Gel & Sorbet

Vanilla Crème Brûlée
Chocolate Chip Shortbread

Passion Fruit Iced Parfait
Coconut Ice Cream & Guava Gel

Chocolate & Baileys Tart
Tonka Bean Ice Cream, Chocolate Sauce

Eton Mess
Strawberry gel & Lavender Ice Cream

Lemon & Lime Posset
Gin & Tonic Sorbet

Warm Pear & Almond Tart
Vanilla Ice Cream

Egg Custard Tart
Cinnamon Ice Cream & Crème Anglaise

Green Tea Panna Cotta
Ginger Sorbet & Sesame Crisp