



Banqueting Menu 2025

STARTER

Please select one option for your entire party

Scottish Smoked Salmon (GF) (220kcal)

Served with a Horseradish, Lemon, Rocket & Peashoot Salad

Cod & Smoked Haddock Fishcake (307kcal)

Tartare Sauce, Lemon Wedge & Peashoots

Chef's Chicken Liver Pate (384kcal)

With Red Onion Relish, Sourdough Crisp and Dressed Rocket Chef's Potted

Ham Hock Terrine (330kcal)

Served with Homemade Red Onion Jam and Dressed Leaves

Herb Topped Goats Cheese (V) (345kcal)

With Red Onion Relish, Sourdough Crisp and Dressed Rocket

Chefs Homemade Soups (V) (Vegan)

Served with Artisan Bread (GF on request)

Tomato Soup (167kcal)

Leek & Potato Soup

Seasonal Vegetable Soup (158kcal)

Two Courses £33.95 + VAT
Three Courses £39.95 + VAT

Per Person

Adults need around 2,000kcal a day.
Dietary requirements must be sent no later than two weeks prior
to the event date.

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MAINS

Please select one option for your entire party

Fillet of Seabass & Prawns Beurre Noisette (GF) (440kcal)

Crushed New Potatoes, Tender stem Broccoli, Carrots Puree, Beurre Noisette Sauce

Fillet of Salmon with English Peas (GF) (744kcal)

Crushed New Potatoes, a Medley of Peas & White Wine Cream Sauce

Roasted Breast of Corn Fed Chicken (GF) (653kcal)

Cheddar Cheese Mash, Spiced Red Cabbage Puree, Broccoli, Pan Jus

Slow Braised Beef in Red Wine

Champ Mash Potatoes, Roasted Root Vegetables & Broccoli

Roasted Pork Loin with Apple & Sage Jus (1,028kcal)

Dauphinoise Potato, Chantenay Carrots & Fine Beans, & Pan Jus

Lamb Rump (757kcal)

Lamb & Mint Bon-Bon with Pea Mash, Chantenay Carrots & Fine Beans, Red Currant Jus
(Supplement of £2.00)

Roasted Fillet of Beef (745kcal)

Chunky Chips, Portobello Mushroom, Grilled Plum Tomato, Creamed Spinach
(Supplement of £6.00)

Two Courses £33.95 + VAT

Three Courses £39.95 + VAT

Per Person

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DESSERTS

Please select one option for your entire party

Chocolate Brownie (366kcal)
Seasonal Fruit & Cream

Classic Glazed Lemon Tart
Chantilly Cream & Raspberries

Salted Caramel Cheesecake
Sweetened Cream & Toffee Sauce

Sticky Toffee Pudding
Custard

Vanilla Panna Cotta (V)(Vegan)
Berry Compot

Additional Cheese Course Supplement £8.50pp

Fairtrade Tea, Coffee served with the Banqueting Menu

Two Courses £33.95 + VAT
Three Courses £39.95 + VAT

Per Person

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VEGETARIAN AND VEGAN ONLY

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Sweet Potato and Courgette Thai Spiced Stew (GF)(V)(VE)
(518kcal) Coconut Rice

Spinach and Mushroom Gnocchi (V)(GF)(VE)
Wild mushroom, Spinach Gnocchi, and Vegan Cheese

Pumpkin and Sage Tortellini (VE)
La Tua Pumpkin Tortellini with a Pumpkin Puree and Crispy Sage

Two Courses £33.95 + VAT
Three Courses £39.95 + VAT

Per Person

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