



BANQUETING MENU 2023

STARTER

PLEASE SELECT ONE OPTION FOR YOUR ENTIRE PARTY

Scottish Smoked Salmon (GF)

Served with a Horseradish, Lemon, Rocket & Peashoot Salad

Cod & Smoked Haddock Fishcake

Tartare Sauce, Lemon Wedge & Peashoots

Chef's Chicken Liver Pate

With Red Onion Relish, Sourdough Crisp and Dressed Rocket

Chef's Potted Herb Topped Goats Cheese (V)

With Red Onion Relish, Sourdough Crisp and Dressed Rocket
(this will be the Vegetarian option if the Chefs Chicken Liver Pate is chosen)

Ham Hock Terrine

Served with Homemade Red Onion Jam and Dressed Leaves

Chefs Homemade Soups (V) (Vegan)

Served with Artisan Bread (GF on request)

Cream of Tomato Soup – French Onion Soup – Seasonal Vegetable Soup



MAIN COURSES

PLEASE SELECT ONE OPTION FOR YOUR ENTIRE PARTY

Fillet of Seabass & Prawns Beurre Noisette (GF)

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

Fillet of Salmon with English Peas (GF)

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

Pan-Fried Cod with Pizzaiola (GF)

New Potatoes, Charred Courgettes & Roasted Peppers

Roasted Breast of Corn Fed Chicken (GF)

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

10 Hour Cooked Blade of Beef in Pedigree Stock

, Roast Carrot, Broccoli, Roasted Baby Onion & Champ Mash Potatoes

Corn Fed Breast of Chicken, Mozzarella Arancini (GF on request)

Sweet Potato Puree, Baby Carrots, Broccoli & Rich Merlot Jus

Duo of Pork (Roasted Belly Pork and Pork Tenderloin) with Jack Daniel Jus (GF on request)

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

Lamb Rump

Lamb & Mint Bon-Bon with Pea Mash, Chantenay Carrots & Fine Beans, Red Currant Jus

(Supplement of £2.00)

Roasted Fillet of Beef

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



VEGETARIAN OPTION ONLY

PLEASE SELECT ONE OPTION FOR YOUR ENTIRE PARTY

Sweet Potato and Courgette Thai Spiced Stew (GF) (V) (Vegan)
Coconut Rice

Butternut Squash And Gorgonzola Risotto with Parmesan Crisp (GF) (V) (Vegan on
request)
Rocket Dressing

Linguini with Puttanesca Sauce (V)
Fried Capers & Parmesan



DESSERTS

Homemade Bread & Butter Pudding
Served with Custard

Steamed Strawberry Jam Sponge
Served with Creme Anglaise

Chocolate Brownie
Seasonal Fruit & Cream

St Clements Tart
with Orange Cream

White Chocolate & Raspberry Cheesecake
Sweetened Cream & Raspberry Sauce

Tiramisu Tort
Raspberries & Toffee Sauce

Additional Cheese Course
Supplement £8.50pp

Fairtrade Tea, Coffee served with the Banqueting Menu

Two courses £32.00 + VAT pp
Three courses £36.00 + VAT pp

Gluten Free and Vegan options available on request

Payments required no later than 2 weeks before the event date