

BANQUETING MENU

Starters

Soup with Warm Roll & Butter - Sweet Potato, Coriander & Chill Jam (Su) or Mushroom & Tarragon (Su)

Goats Cheese & Truffle Mousse, Cured Cherry Tomato, Candied Beetroot, Maple Dressing (Mu, M)

Chicken & Chorizo Terrine, Tomato chutney, Toasted Sourdough, Pickled Shallot (G,M,Su)

Heirloom Tomato, Smooth Avocado, Marinated Mozzarella, Sourdough Croute (M,G,Mu)

Pressed Ham Hock Terrine, Caramelised apple Gel, Sour Apples, Toasted Brioche (G,Su,M,Mu)

Braised Shin of Beef Croquette, Dijon Mustard, Herbs, Smoked Garlic Aioli (Mu,E,Su,G)

Main Courses

Roast Barbary Duck Breast, Pomme Anna Potato, Grilled Hispi Cabbage, Cherry Gel, Madeira Jus (M,Su)

Pressed Belly of Pork Slow Roasted for 24 Hours, Rosemary Potato Fondant, Honey & Mustard Glazed Heritage Carrots, Black Pudding (M,Su,Mu,G)

Slow Braised Beef Brisket, Celeriac & Potato Galette, Roasted Carrot, Port Wine Jus, Crispy Onions (Su,G,M)

Wild Mushroom, Tarragon & Truffle Arancini, Leeks, Peas & White Wine Sauce, Parmesan Crisp (M,Su,E,G)

Baked Fillet of Hake, Crispy Crab, Pea & Broad Bean Potato Cake, Braised Fennel, White Wine & Dill Butter Sauce (F,M,Mu,Cr,G,E)

Roast Chicken Breast, Leek, Smoked Bacon & Tarragon Croquette, Tender Stem Broccoli, Grain Mustard Cream Sauce (Su,Mu,E,G,M)

Desserts

Dark Chocolate Delice, Coffee Tuile, Vanilla Cream (M,E,G)

Vanilla Pannacotta, Honeycomb, Raspberry, Balsamic Glaze, Baby Basil (M,G)

Mixed Berry Eaton Mess (E,M)

Toffee Apple Crumble, with Vanilla Custard (G,M,E)

Vanilla Crème Brule, Biscotti (E,M,G)

White Chocolate Cheesecake, Biscoff Puree (M,G)

2 Courses £31.95 | 3 Courses £35.95

(includes roll & butter / After dinner coffee not included)

PLEASE CHOOSE TWO OPTIONS FROM EACH COURSE FOR EVERYONE TO CHOOSE FROM, AN ALTERNATIVE MEAL CAN BE OFFERED FOR ALLERGIES AND DIETARY REQUIREMENTS