



Banqueting Menu – 2018

32.00 + vat unless otherwise stated

Please select one from each of the following options: Starter, Main Course, Vegetarian Main Course and Dessert

Starters

Soup, served with garden herbs and crusty bread choose from:

Leek and Potato with Snipped Chives

Tomato and Roasted Red Pepper, Parsley Oil and Ciabatta Croutons

Lightly Spiced Butternut Squash Soup, Chorizo and Red Lentils

Confit Chicken and Leek Terrine, Tarragon and Mustard Crème Fraiche, crisp Rustic Bread

Kiln Roast Salmon Caesar Salad

Ham Hock Croquette, Smoked Pineapple Chutney, Pancetta Crisp and Pea Shoots

Whipped Goats Cheese and Beetroot Salad, Watercress, Artichoke Crumb and Horseradish Powder

Warm Pear and Blue Cheese Tart, Caramelised Red Onion Marmalade and Rocket

Trio of Seasonal Melon and Red Fruits



Main Courses

(will include a selection of seasonal vegetables)

Roast Breast of Corn Fed Chicken, Potato Terrine and Thyme Scented Jus

Roast Rump of Lamb, Dauphinoise Potatoes, Rosemary and Redcurrant sauce
(£3.00 supplement)

Fillet of Salmon, Roast Cherry Tomato and Caper sauce, Wilted Spinach, Crushed New Potatoes

Loin of Haddock, wrapped in Pancetta with Grilled Leeks and Shellfish Sauce

Braised Beef Shin, sautéed Chestnut Mushrooms, Smoked Bacon and Pearl Onions, Roast Garlic Mashed Potato and Red Wine Sauce
(£2.00 supplement)

Slow Cooked Pork Belly, Champ Potatoes Whole Grain Mustard Sauce

Roast Sirloin of Beef, Fondant Potato, Glazed Vine Tomatoes, Yorkshire pudding and Pan Juices
(£6.00 supplement)

Breast of Chicken, Bubble and Squeak Cake, White Wine Sauce Flavoured With Tarragon, Tomato and Mushrooms

Vegetarian Main Courses

(will include a selection of seasonal vegetables and potatoes as per the non-vegetarian option)

Ratatouille Tart, Glazed with Goats Cheese crumble

Roasted Butternut Squash and Wild Mushroom Risotto, Toasted Pine Nuts and Wilted Rocket

Spinach, Cauliflower and Walnut Tart, Glazed with a Mature Cheddar Sauce

Mushroom Ravioli, Wilted Spinach, Slow Baked Cherry Tomatoes and Dressed Rocket Leaves with White Wine Sauce

Sautéed Gnocchi, Asparagus and Goats Cheese with White Wine Cream



Desserts

Belgian Dark Chocolate Tart, Pain Epices Cream, Star Anise Tuile, Orange Gel.

Rhubarb and Ginger Crème Bruleé, Orange and Sumac, Polenta Shortbread.

Plate of British Classic Desserts.

Mini Treacle Tart, Apple and Blackberry Jelly, Baked Buttermilk Cambridge Cream.
(£1.00 Supplement)

Lemon and Elderflower Posset, Strawberry Textures.

Caramelised Banana and Salted Caramel Cheese Cake, Toffee Popcorn Crumble.

Greek Yoghurt Panna Cotta, Griottine Cherries, Almond Biscotti.

Chocolate and Brown Butter Ganache, Passion Fruit Gel, Chocolate Pearls

All banqueting menus are served with tea and coffee.

All dietary requirements can be catered for with prior knowledge.

All items subject to availability.