

BANQUETING MENU

STARTERS

Mackerel, rhubarb chutney, orange and chicory salad

Halloumi, courgette and herb cakes (v)

Serrano Teruel ham with grilled nectarines

Arancini terrine, wild mushroom and tarragon sauce (v)

Crab and avocado tian with baked crostini (+£1)

Charcuterie plate, dressed mixed leaves

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MAIN COURSES

Cannelloni stuffed with ricotta and spinach, tomato sauce and crispy onions (v) (-£2)

Normandy chicken fricassee, broad beans, sweet peas and mustard cream

Pea and ham hock risotto with a soft poached egg

Swordfish with sauce piperard and tomato bruschetta (+£5)

Miso aubergine steak with wild mushroom rice (v, vg) (-£4)

Seafood linguine with clams, crab, prawns, sun blushed tomatoes (+£5)

Lamb loin with wild mushroom risotto, parmesan shavings and rocket (+£5)

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BANQUETING

MENU



DESSERTS

Spiced apple croissant butter pudding, with apple crisp and calvados cream

Passionfruit cheesecake with spiced pineapple and coconut sorbet

Iced espresso parfait with meringue base, served with chocolate and hazelnut ice cream

Chocolate tart with hazelnut, rosemary and orange, served with milk sorbet

Greek yoghurt panna cotta, saffron, honey and orange granola and tahini ice cream

Two courses £35 per person

Three courses £45 per person

Please choose one option for your group, plus any dietary requirements. Please note reduced / additional charges listed above

Allergen information is available from our Events Manager