

BANQUETING MENU



PLATINUM, £75pp
Vegetarian / vegan, £50pp

Starters

Burrata bruschetta, sugar snap sweet peas with mint and chili
balsamic dressing (v/vg)

Lobster cocktail with soft garden herbs and truffle crouton

Fillet steak tartare, capers, cornichons, parsley and chive

Main courses

Wild mushroom Wellington with truffle and chive pommes
purée, seasonal vegetables and crispy rocket (v/vg)

Herb-crusted lamb loin, rosemary Dauphinoise potato, buttered
tender stem brocolli, turnip foam, red wine jus

Butter-roasted black cod with BBQ sweetcorn, corn emulsion,
sage and bacon

Desserts

Whisky and chocolate cremeaux, whisky ice cream and caramel

Raspberry and Champagne posset with chocolate-dipped
shortbread

Espresso crème brûlée with spiced sable biscuit

Fresh fruit salad with raspberry sorbet with vegan chocolate
brownie and vegan caramel sauce (v/vg)

If you have a food allergy, intolerance or coeliac disease, please talk to the staff about the ingredients in your food and drink before you order. v = vegetarian, vg = vegan, gf = gluten free, df = dairy free

BANQUETING MENU



GOLD, £60pp
Vegetarian / vegan, £45pp

Starters

Burrata bruschetta, sugar snap sweet peas with mint and chili
balsamic dressing (v/vg)

Seabass ceviche, melba toast and coriander cress

Duck and cornfed chicken terrine, toasted pistachio, pickled
cornichons and croute

Main courses

Wild mushroom Wellington with carrot and sage purée, seasonal
vegetables (v/vg)

Contre sirloin of beef, fondant potato, seasonal vegetables and
port shallot sauce

Seabass fillets, peperonata herb crushed potatoes and black olive
crumb

Desserts

Cappucino cheesecake, chocolate sauce, Cornish vanilla ice cream

Raspberry and Champagne posset with chocolate-dipped
shortbread

Espresso crème brûlée with spiced sable biscuit

Fresh fruit salad with raspberry sorbet with vegan chocolate
brownie and vegan caramel sauce (v/vg)

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BANQUETING MENU



SILVER, £50pp
Vegetarian / vegan, £40pp

Starters

Wild mushroom and tarragon pate with toasted sourdough (v/vg)
House smoked duck breast salad, toasted walnuts, mandarin
dressing
Crayfish and baby prawn cocktail on toasted brown bread

Main courses

Beetroot risotto with feta, crispy sage and toasted hazlenuts (v/vg)
Prosciutto-wrapped pork tenderloin, garlic and rosemary
pommes purée, seasonal vegetables, red wine jus
Panfried cod supreme, spinach and butterbean broth, tender stem
broccoli

Desserts

Passionfruit cheesecake with berry compôte and coulis
Spiced apple croissant bread and butter pudding with brandy
cream
Salted caramel pannacotta, chocolate soil, caramel popcorn and
hazlenut Chantilly cream
Fresh fruit salad with raspberry sorbet with vegan chocolate
brownie and vegan caramel sauce (v/vg)

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BANQUETING MENU



BRONZE, £40pp
Vegetarian / vegan, £35pp

Starters

Pickled wild mushroom soup with truffle oil and crouton (v/vg)
Roasted figs with parma ham and goats cheese crumb
Smoked salmon roses on rye bread, with dill, crème fraîche and
lemon zest

Main courses

Butternut squash curry with lime and coconut rice (v/vg)
Cornfed Normandy chicken fricassée, sweet peas, roasted silver
skins, mustard cream sauce and seasonal vegetables
Salmon fishcakes with spiced sweet potato purée, tender stem
broccoli and garlic aioli

Desserts

Sicilian lemon tart, toasted meringue and blackberry sorbet
Sticky toffee pudding, salted caramel sauce and vanilla ice cream
Individual berry pavlovas, Chantilly cream, fruits of the forest
with raspberry sorbet
Fresh fruit salad with raspberry sorbet with vegan chocolate
brownie and vegan caramel sauce (v/vg)

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