

BANQUETING MENU



PLATINUM, £75pp

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

Raspberry and Champagne posset with chocolate-dipped shortbread

Espresso crème brûlée with spiced sable biscuit

Vegan chocolate brownie and vegan caramel sauce (v/vg)

Fresh fruit salad with raspberry sorbet (v/vg)

Why not complete your event with...

A cheese and crackers course +£11, add a glass of Port for +£15

Teas and coffee +£3, or tea/coffee and truffles for +£5

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

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 croûte



Main courses

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

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

Seabass fillets, peperonata herb crushed potatoes and black olive crumb



Desserts

Raspberry and Champagne posset with chocolate-dipped shortbread

Espresso crème brûlée with spiced sable biscuit

Vegan chocolate brownie and vegan caramel sauce (v/vg)

Fresh fruit salad with raspberry sorbet (v/vg)



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SILVER, £50pp

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, 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

Spiced apple croissant bread and butter pudding with brandy cream

Salted caramel pannacotta, chocolate soil, caramel popcorn and hazlenut

Chantilly cream

Vegan chocolate brownie and vegan caramel sauce (v/vg)

Fresh fruit salad with raspberry sorbet (v/vg)

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BRONZE, £40pp

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

Individual berry pavlovas, Chantilly cream, fruits of the forest with raspberry sorbet

Vegan chocolate brownie and vegan caramel sauce (v/vg)

Fresh fruit salad with raspberry sorbet (v/vg)

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