

BANQUETING MENU



GOLD

2 COURSES £50pp / 3 COURSES £65pp

Starters

Vine tomato, parmesan and basil tart, dressed rocket and balsamic glaze (v/vg)

Seared Torbay scallops, lemon and herb butter (gf)

Pork and chicken terrine, apricot chutney, dressed leaves and crostini (gfo)



Main courses

Wild mushroom Wellington, sweetcorn and tarragon purée, seasonal vegetables (v, vg)

Contre striploin of beef, Dauphinoise potato, seasonal vegetables, port and shallot sauce (gf)

Baked fillet of trout, crushed butterbean and sauteed kale, tenderstem broccoli, roasted cherry tomato, caper and lemon butter sauce (gf)



Desserts

Crème brûlée and almond biscotti (v)

Mango and blueberry panna cotta, Calvados Chantilly cream and tuille crisp

Fresh fruit salad and strawberry berry 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, gfo = gluten free options

BANQUETING MENU



SILVER

2 COURSES £30pp / 3 COURSES £45pp

Starters

Wild mushroom fricassée on toasted sourdough (v)

Crayfish and prawn cocktail, shredded gem lettuce, cucumber, crostini and lemon (gfo)

Smoked duck breast and braised pak choi salad, sweet chilli and hoisin dressing with toasted sesame seeds



Main courses

Slow roasted local free range pork belly, fondant potato, honey glazed parsnips and mustard sauce (gfo)

Fillet of salmon, crushed herbed potatoes, chargrilled asparagus, pesto cream sauce (gf)

Fennel, lemon and pea risotto with toasted pumpkin seeds (v, vg, gf)



Desserts

Triple chocolate brownie, blueberry coulis, raspberry ripple ice cream (v, gf)

Strawberry panna cotta, biscuit crumb, Pimm's Chantilly cream with a tuile crisp (v, gf)

Fruit salad, mango and passionfruit sorbet (v, vg, gf)



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BANQUETING MENU



BRONZE

2 COURSES £25pp / 3 COURSES £35pp

Starters

Soup of the day with a crusty roll (v, vg)

Duck rilette, red onion chutney, cornichons and toasted sourdough

Salt and pepper calamari, dressed leaves, dill and lemon aioli



Main courses

Thai vegetable curry with coriander and coconut rice (v, vg)

Coq au vin - Chicken braised in red wine, with mushrooms and lardons

Smoked haddock, spring onion and dill fishcake, wilted spinach, asparagus, white wine and caper velouté (gf)



Desserts

Sticky date pudding with stem ginger and butterscotch sauce, with vanilla pod ice cream (v, gf)

Apple crumble with clotted cream ice cream (v, gf)

Passionfruit, mango and lemon sorbet with fresh berries (v, vg, gf)



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