

BANQUETING DINNER MENU

We can cater for most Dietary needs with prior notice (dairy free, egg free, vegan, vegetarian, celiac, etc). Please notify us of any specific needs and we will endeavour to accommodate you.

STARTERS

Pan Roasted Scallops, Textures of Celeriac	£15.10
Gateau of Poached Salmon, Dill Crème Fraiche and Pickled Cucumber	£15.00
Rare Beef Salad, Mustard Pickles, Baby Salad	£14.50
Pressed Terrine of Ham Hock and Free Range Chicken with Toasted Pain de Campagne	£14.50
Roasted Vine Tomato Soup, Basil and Parmesan Gnocchi (v)	£ 9.70
Marinated Courgette with Mint, Sheep's Feta and Peas (v)	£ 9.70

MAIN COURSE

Slow roasted Rump of Lamb, Smoked Aubergine Purée, Boulangere of Shoulder, Garlic and Thyme Jus	£33.10
Slow Cooked Belly of Pork, Creamed White Onions, Smoked Bacon Mash, Steamed Greens	£32.60
Corn Fed Chicken, Roasted Garlic and Thyme Potatoes with Butternut Squash Puree, Wilted Spinach and Pan Juices	£31.30
Poached Pave of Salmon, Creamed Potatoes, Saffron and Herb Broth	£31.30
Braised Halibut, Leeks, Grilled Tomato and Herb Crumble	£32.80
Fennel Tarte Tatin, Crumbled Dolcelatte, Dried Cranberries (v)	£31.00
Butternut Squash Risotto, Crispy Sage and Parmesan (v)	£31.00

DESSERT

Glazed Lemon Tart, Bitter Orange Sorbet	£13.25
Warm Chocolate Fondant, Pistachio Ice cream	£13.25
Seasonal Fruit Crumble, and Ice cream	£13.25
Blueberry Ripple Cheesecake, Candied Lemon, Blueberry Compote	£13.25
Coconut Panna Cotta with Exotic Fruit Compote	£13.25
“Snickers” (Delice of Chocolate and Salted Peanut Caramel)	£13.25
One hard, One soft, One Blue, Choose British, French or Italian	£13.25
Cheese as a Fourth Course	£ 8.00
Platter of Sliced Fresh Fruit	£ 7.80

All prices are excluding VAT and are valid until 31.12.11