

Appetisers

BANQUETING MENUS



Air Dried Italian Ham with Rocket

Seasonal Melon & Parmesan shavings **£5.50**

Smoked Beef Tomato & Buffalo Mozzarella

With Basil Oil **£5.00**

Chicken, Smoked Bacon & Tarragon Terrine

Served with a Sun Dried Tomato Crostini & Baby Leaves **£5.75**

Warm Goat's Cheese

Spiced Baked Figs & Black Olive Bruschetta **£5.75**

Duo of Beetroot Gravlax & Coln Valley Smoked Salmon

Dill Mascarpone & Fresh Caper Berries **£6.50**

Smoked Haddock and Leek Fish Cake

Dressed Leaves & Homemade Tartar sauce **£5.50**

Duo of Seasonal Melon

Pink Grapefruit and Orange Salad, Ginger and Mint Syrup **£5.50**

Soup Course

Autumn Vegetable and Tomato Soup £4.50

Roast Butternut Squash and Sweet Potato Soup

Smoked Bacon Croutons **£4.50**

Lightly Spiced Parsnip Soup £4.50

Locally Grown Leek and Potato Soup

Smoked Cheese Rarebit Crostini **£4.50**

Pumpkin, Carrot and Coriander Soup £4.50

Please note that a Soup starter is not suitable for functions with more than 350 Guests

All prices are exclusive of VAT

For bookings and enquiries call 0844 815 7000

Main Courses

BANQUETING MENUS



Slow Roasted Gloucester Old Spot Pork Belly

Dairy Butter Mashed Potatoes
and a Medley of Roast Carrot and Parsnip **£15.75**

Roasted Supreme of Chicken filled with Pork, Apple and Sage

Baby Roast Potatoes, Buttered Greens
Served with a Red Wine Pan Reduction **£15.50**

Baked Fillet of Boneless Salmon En Crouete with a Lemon and Dill Seasoning

Crushed New Potato Cake and Panache of Hand Cut Seasonal Vegetables
Velvety Prawn and Caper Veloute **£17.00**

Braised Contre-Fillet of Matured British Beef

Mini Diced Potatoes Cooked with Hand Cut Wild Mushrooms, Cauliflower
and Leek Cheese Brandy and Paprika Cafe au Lait Sauce **£25.00**

Outdoor Reared Pork Loin Steak

Filled with Smoked Ham and Gruyere Cheese, Bread Crumbed
and Pan Roast Served with Buttered New Potatoes
and Selected Seasonal Vegetables **£15.00**

Rump of Lamb, Roast with Rosemary and Sea Salt

Dauphinoise Potatoes and Roast Mediterranean Vegetables **£21.00**

Farm Assured Roast Breast of Chicken

Served Traditionally with Seasoning, Chipolata Sausage and Roast Gravy
Baby Roast Potatoes and Seasonal Vegetables **£13.75**

All Main Course are served with Seasonal Vegetables and Potatoes

All prices are exclusive of VAT

For bookings and enquiries call 0844 815 7000

Vegetarian Options

BANQUETING MENUS



Beef Tomato, Red Onion and Thyme Tart Tatin

Topped with Melting Goats Cheese

Baked Aubergine, Filled with Hand Picked Field Mushrooms

On a Celeriac Rosti, Sweet Fennel and Tomato Sauce

Roast Pumpkin, Sweet Pepper and Shallot Cobbler

Simmered in a Sherry Sauce and Topped with a Herbed Scone

For bookings and enquiries call 0844 815 7000

Desserts

BANQUETING MENUS



Classic Glazed Lemon Tart

With Raspberries and Chantilly Cream **£4.50**

Brioche Bread & Butter Pudding

Vanilla Custard **£5.50**

Mascarpone and Vanilla Cheesecake

Finished with Ginger Glazed Black Cherries and Clotted Cream **£5.50**

Normandy Apple Flan

With Honey Infused Mascarpone Cream **£4.50**

Chocolate and Raspberry Charlotte

Rum Scented Cream and Red Fruit Sauce **£5.00**

English and Continental Cheese Selection

Mature Cheddar, Brie & Stilton Cheese with Fresh and Dried Fruit & Nuts **£6.00**

Add Freshly Brewed Coffee and Tea with Mints @ £1.00 per person

Please choose 1 Starter, 1 Main Course, 1 Vegetarian, and 1 Dessert.
A supplement of £3 per person, per course applies for a choice menu and requires full pre-order. No choice menu option for numbers over 300

All Prices are exclusive of VAT

PLEASE NOTE: All items on these menus may contain nuts or traces of nuts or nut oil.

- We do not knowingly use nuts or nut oil in menu items supplied specifically for guests with nut allergies, however we cannot guarantee that nuts or traces of nuts or nut oil have not been used in the manufacture of some of the ingredients we buy to produce these menu items.
- We do not knowingly source food items or ingredients that contain genetically modified foods, but we cannot guarantee that traces of modified foods may not have been used in the manufacture off site.
- Food Safety regulation stipulates that food must be cooked to 72oC in order to destroy all food poisoning bacteria, however, in line with best catering practice some cuts of Beef, Lamb or Duck on our menus may be cooked rare to preserve the taste, quality and texture of the product and so will be cooked to lower temperatures.

For bookings and enquiries call 0844 815 7000