



Banqueting



There is no better venue for a Social or Corporate Event, Anniversary, Family Party or Christmas Celebration.

We have a variety of function rooms to cater for parties of all sizes. Choose from a wide selection of catering options from light buffets to sit down meal options. Your dedicated co-ordinator will be also delighted to assist in adding those extra touches, giving advice on suitable entertainments like discos, bands or celebrity speakers.

For bookings and enquiries call 0844 815 7000

Appetisers

BANQUETING MENUS



Leaves of Home Cured Salmon,
Lemon and Horseradish Mayonnaise and Crab Risotto Cake **£6.50**

Pressed Ham Terrine
With Piccalilli and Sun Dried Tomato Bread **£6.00**

Chicken Liver Pate
Served with Toasted Brioche and Apple Chutney **£4.50**

Thai Spiced Fishcake
Lime and Chilli Dressing, Cucumber Salad and Coriander Shoots **£6.25**

Trio of Seasonal Melon
With Seasonal Fruits and Soft Berry Coulis **£4.20**

Goats Cheese Baked in Puff Pastry
With Red Onion Compote and Peppery Roquette Leaves **£4.50**

Soup Course

Cream of Wild Mushroom and Tarragon £4.50

Tomato and Roast Red Pepper with Basil Cream £4.50

Leek and Potato with Snipped Chives £4.50

French Onion Soup, Gruyere Croute £4.50

Seasonal Vegetable £4.50

Sweet Potato and Chorizo £4.50

Curried Parsnip (November-March) £4.50

All prices are exclusive of VAT

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Main Courses

BANQUETING MENUS



Traditional Roast Chicken Breast

With Lemon and Sage Stuffing, Kilted Sausage,
Roast Potatoes and Seasonal Vegetables **£13.00**

Slow Roasted Pork Belly

Black Pudding Mash, Braised Cabbage and Thyme Scented Gravy **£14.25**

Pan Fried Salmon

Crushed New Potato Cake, Salsa Verde and Glazed Carrots **£15.20**

Supreme of Chicken

Wrapped in Pancetta served with Sweet Pepper Coulis, Mediterranean Vegetables
and Fondant Potato **£14.75**

Roast Rump of Lamb

With Dauphinoise Potatoes and Ratatouille Vegetables **£18.00**

Roast Sirloin of Beef

On Creamed Potato flavoured with Horseradish
served in a Rich Red Wine Shallot Sauce and Roast Root Vegetables **£22.75**

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Vegetarian Options

BANQUETING MENUS



Asparagus and Roast Pepper Risotto Cake

Sun Blushed Tomato Dressing

Goats Cheese and Wild Mushroom Strudel

On a compote of Red Onions

Sweet Potato and Chick Pea Balti

Pilau Rice and Coriander

Roast Vegetable and Lentil Crumble

Topped with a Parmesan Crust

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Desserts

BANQUETING MENUS



Glazed Lemon Tart

With Raspberry Ripple Cream **£4.75**

Baked Vanilla Cheesecake

Chocolate Dipped Physalis and a Soft Berry Compote **£5.75**

Grand Marnier Crème Brulee

With a Lemon Sable Biscuit **£4.75**

Rose Petal and Vanilla Pannacotta

With an Orange Tuille **£4.50**

Warm Pear and Frangipane Tart

With Clotted Cream and Honey Glazed Fig **£4.50**

Treacle Tart

With Vanilla Ice Cream and Lemon Sherbet **£4.75**

Pave of Chocolate

Almond Wafer and Caramel Sauce **£5.75**

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.

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