



Banqueting Menu

Choice of 1 starter 1 main courses 1 dessert

Starter

Salmon & ketta caviar terrine, roasted vine cherry tomato, cucumber, dill mustard dressing

Salad Smoked duck, asparagus, parmesan, pineapple salsa, glazed balsamic dressing

Terrine of Chicken tikka & lentil, cucumber salsa, coriander dressing

Heritage tomatoes, mozzarella, basil pesto, pomegranate, truffle dressing (V)

Cream of woodland Mushroom soup, truffle Chantilly bitter cress (V)

Main

Roasted Corn Fed chicken Supreme, wild mushroom, fondant potato, green beans, heritage carrot,
tarragon sauce

Slow cooked pork belly, vanilla mash potato, candy beetroot, baby leek, mustard sauce

Roasted salmon filet, crunched chive new potato, spinach, asparagus, lemon butter sauce

Wild mushroom & butternut squash risotto, herb cream sauce (V)

Roasted Gnocchi with wild mushroom, spinach, sun blushed tomato, chilli and garlic oil, and
Parmesan cheese (V)

Dessert

Chocolate fondant, orange sauce, salted caramel ice cream

Cheesecake, Blackberry puree, strawberry sorbet

Vanilla crème brulee, with mixed berries, strawberry purée

Exotic fruit salad (V)

British farmhouse Cheese selection, homemade chutney, celery, grape, cheese biscuit

£45 Banqueting Menu

Items marked with a (v) are suitable for vegetarians. Please notify your server of any specific food allergies you may have. The food and beverage team will do their best to provide you with the information that you need to help you to make your choice of food.

A 12.5% discretionary service charge will be added to your bill.