



Banqueting Menu

Same choice of 1 starter, 1 main course, 1 dessert for all guests

Starter

Silent pool gin cured salmon, samphire, pickled shallots & rye

Ham hock terrine, piccalilli & toasted sour dough

Heritage tomatoes, mozzarella, basil (V)

Cream of celeriac soup, truffle (V)

Main

*Roasted Corn Fed chicken Supreme, pomme puree, green beans, heritage carrot,
tarragon sauce*

*Fillet of Herefordshire beef, potato terrine, beef fat carrot & black cabbage (£7 supplement) **

Roasted salmon fillet, creamed potato, leek, beurre blanc & chive oil

Wild mushroom & butternut squash risotto, toasted pumpkin seeds & sage (V)

Dessert

Sticky toffee pudding, butterscotch sauce & vanilla ice-cream

Passion fruit cake, raspberry & granola (n)

Lemon posset, with mixed berries & meringue

Fruit sorbet (V)

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

*Please note fillet of beef will need to be prepared at the same temperature for all guests.

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.