



Three Course Banqueting Menu

Starter

Oak Smoked salmon, Crab and crayfish tails served with soused cucumber, roquette cress and lemon powder

Watercress soup with poached quail egg and horseradish crème fraiche

Duck confit and caramelised salsify terrine with pickled plums and sweet currant reduction

Main Course

Duo of English lamb

Pink sliced lamb rump and lamb wellington served with Dauphinoise potato, sautéed spinach, caramelised beetroot puree and glazed chantenay carrots and merlot jus

Corn fed chicken supreme with truffle wild mushrooms, Savoyard sweet potatoes, tender steam broccoli and light chicken jus

Roast monkfish tail wrapped in Parma ham, pan seared lightly smoked scallop on chickpea and lentil tagine with roasted sweet peppers and courgette fritters

Vegetarian option:

Feta cheese roasted sweet peppers and onion filo baskets served on baby spinach and toasted pine nut risotto

Dessert

Light mango and passion fruit torte with pineapple and tarragon salsa and coconut ice cream

Rich dark chocolate fondant with vanilla bean ice cream and cherry compote

`Assiette of mini desserts`

Lemon meringue pie, savarin with vanilla poached blueberries, dark chocolate brownie and black currant sorbet

£40.00 per person plus VAT