



Three Course Banqueting Menu

Please create your set menu with one selection from each course

Warm bread selection, salted butter

Starters

Pea, leek and mint soup, chive crème fraiche (V, GF)

Smoked duck breast, asparagus, radish, apple & lentil vinaigrette (GF)

Confit chicken & apricot terrine, black garlic emulsion & toasted almonds (GF)

Beetroot cured salmon, blini, caviar & pickled cucumber (GF on request)

Burrata di Puglia, pickled grapes, rocket, pistachio & rye crumb (V) (GF on request)

Mains

Beef sirloin, potato terrine, braised onions, kale, pickled walnut ketchup & beef vinaigrette (GF)

Lamb Rump, roasted garlic creamed potato, braised baby gem and peas, rosemary jus (GF)

Hazelnut crusted Cod, crushed new potato, braised fennel, dill & orange dressing

Pea and spinach risotto, ricotta, pea shoots, hazelnut and lemon dressing (V, GF) (can be VG on request)

Wild mushroom wellington, celeriac fondant, garlic creamed spinach, pickled wild mushroom jus (V)

Desserts

Salted caramel and chocolate tart, shaved white chocolate, coffee syrup (V)

Baked vanilla cheesecake, blueberry compote, honeycomb (V)



Toffee and Pecan roulade, crème fraiche and candied pecan (V, GF)

Summer fruit Pavlova, Pimms jelly and mint (V, GF)

English cheese selection, chutney, grapes and crackers (V) (GF and VG available)

Filter Coffee & tea selection, After dinner mints

Whilst some of the dishes listed on the Menu you are dining from do not include a specific allergy and whilst strict controls are in place to control allergen contamination, we do handle allergens in our kitchens and therefore cannot guarantee the product to be free from the specific allergens and may contain.

We will be happy to talk to you about what we do in the kitchen to reduce the risks of allergen cross-contamination.

If you have an allergy or intolerance, please speak to a member of our catering team before you order or purchase any food or drink.

The written allergen information that we provide, details the 14 major allergens that are contained in the ingredients.

If you require further information about the presence of unintentional allergens (may contain), please ask us so that we can help you with your choice.

If you are a regular customer, please continue to ask a member of our team as recipes and ingredients may change.