



Banqueting Selector Menu

Starters

Honey roast five spiced duck breast, sweet chilli noodle salad
plantain crisp

~~oo00oo~~

Duet of melon, selection of seasonal fruits passion fruit sorbet and
raspberry coulis

~~oo00oo~~

Marinated buffalo mozzarella, char-grilled vegetables cherry plum
tomatoes
balsamic reduction focaccia croute

~~oo00oo~~

Chicken and baby leek terrine, Bayonne ham crisp sweet pepper dish

~~oo00oo~~

Hot smoked salmon, summer leaves pickled baby vegetables
lemon and horseradish crème fraiche

~~oo00oo~~

Wild boar terrine spiced tomato and ale chutney, butter brioche

~~oo00oo~~

Continental meat plate of parma ham, bresaola, chorizo and salami's
chilled melon and fresh figs

~~oo00oo~~

Seared fillet of salmon on classic salad nicoise parmesan biscuit

~~oo00oo~~

Crayfish and crab frittata
sweet chilli mayonnaise oriental vegetable salad
(£1.00 supplement)



Banqueting Selector Menu

Soup Starters

Roast butternut squash and thyme soup
finished with crème fraiche

~~oo00oo~~

White onion soup with chive and truffle oil

~~oo00oo~~

Cream of broccoli and mature cheddar soup
Served with roast broccoli

~~oo00oo~~

Classic minestrone soup flavoured with basil oil

~~oo00oo~~

Cream of leek and potato soup
soda bread croutons

~~oo00oo~~

Roasted vine tomato soup
balsamic reduction

~~oo00oo~~

A selection of freshly baked breads and accompanying croutons



Banqueting Selector Menu

Dinner Menu

Roast sirloin of beef glazed with a café de Paris butter
served with chateau potatoes panache of vegetables and red wine
sauce
£33.95

~~oo00oo~~

Roast rump of British lamb spiked with rosemary and garlic
dauphinoise potatoes green beans redcurrant and thyme reduction
£31.95

~~oo00oo~~

Breast of corn-fed chicken filled with sun-kissed tomatoes and
dolcelatte wrapped in parma ham on a bed of roast new potatoes and
bell peppers
tomato and basil sauce
£27.95

~~oo00oo~~

Braised shank of lamb spiked with rosemary
with creamed potatoes roasted vegetables and minted jus
£29.95

~~oo00oo~~

Fillet of salmon topped with a herb crust on a bed of baby spinach,
buttered new potatoes, chantenay carrots and a chive & lemon beurre
blanc
£29.95

~~oo00oo~~

Hickory glazed loin of pork sweet potato mash
Sesame sugar snap peas
£27.95

~~oo00oo~~



Banqueting Selector Menu

Vegetarian Dinner Menu

Goats cheese and mushroom strudel, broccoli puree
baby vegetables vermouth cream

~~oo00oo~~

Trio potato gateaux with buttered mushrooms topped with herb crust
served with sautéed vegetables and a smoked paprika sauce

~~oo00oo~~

Caramelized onion and red lentil wellington
olive oil mash stir-fried vegetables sweet pepper sauce

~~oo00oo~~

Sundried tomato tortellini tomato vinaigrette
smoked aubergine caviar char-grilled vegetables

~~oo00oo~~

All served with freshly baked breads



Banqueting Selector Menu

Desserts

Sticky toffee pudding pecan toffee sauce
chantilly cream

~~oo00oo~~

Clotted cream panacotta hulled fruits raspberry coulis

~~oo00oo~~

Glazed lemon tart chocolate mascarpone
Passion fruit sauce

~~oo00oo~~

Warm poached peaches honeycomb ice-cream, hazelnut crackling

~~oo00oo~~

Whiskey chocolate tart fresh raspberries compote
vanilla bean sauce

~~oo00oo~~

Apple and sultana in a light pastry case topped with butter crumble
vanilla sauce

~~oo00oo~~

Chocolate truffle torte Seville orange compote sugared raspberries
(£1.00 supplement)

~~oo00oo~~

Crème brulee cheesecake fresh berries

~~oo00oo~~

Dutch apple tart warm crème anglaise apple crisps

~~oo00oo~~

Tea, Coffee & After Dinner Mints

~~oo00oo~~

Selection of English and continental cheeses
served with assorted crackers and grapes
£1.50 supplement