



# Banqueting Menus

Our chef has prepared

The following selector menus for you, please  
choose

**One** dish from each course

For a choice menu,  
pre orders are required and a supplement  
charge of £2.75 per person applies



## CANAPÉS

### COLD CANAPÉS

*Mini prawn cocktail cups*

*Cucumber bites, tuna mousse (v)*

*Smoked salmon and cream cheese*

*Mini crab and quails egg tart*

*Sun dried tomato and cream cheese crostini (v)*

*Goat cheese and spinach lollipop (v)*

### HOT CANAPÉS

*Mini Thai fish cakes, sweet chilli dipping sauce*

*Tempura king prawn*

*Chicken satay, peanut dipping sauce*

*Chicken tikka with mini pappadam*

*Mini wild mushroom vol au vents (v)*

*Mini goat cheese and red onion marmalade (v)*

*Mini spring rolls (v)*

### SWEET CANAPES

*Tiny cream tea scones*

*Mini chocolate brownies*

*Fruit kebabs*

### Select food items from above

*4 items*

*£6.25 per person*

*6 items*

*£7.25 per person*

*8 items*

*£8.25 per person*



## STARTERS

<b><i>Smooth chicken liver pate</i></b>	<b>£6.45</b>
<i>Caramelised onion chutney, toasted ciabatta</i>	
<b><i>Smoked duck breast</i></b>	<b>£6.45</b>
<i>Orange and walnut salad, Raspberry dressing</i>	
<b><i>Scottish smoked salmon</i></b>	
<i>Potato and chives salad Dill and lemon dressing</i>	<b>£6.45</b>
<b><i>Seasonal melon and Parma ham</i></b>	<b>£5.40</b>
<i>Mango and chilli salsa</i>	
<b><i>Caprese salad</i></b>	<b>£5.40</b>
<i>Buffalo Mozzarella, mixed baby leaves, balsamic vinaigrette</i>	
<b><i>Salmon Rilletes</i></b>	<b>£6.45</b>
<i>Pickled cucumber Crème fraiche</i>	
<b><i>Warm goats cheese tart</i></b>	<b>£5.95</b>
<i>Beetroot and red onion marmalade Orange dressing</i>	



## SOUP

<b><i>Cream of leek and potato</i></b> <i>With Crème fraiche and chives</i>	£4.35
<b><i>French onion</i></b> <i>Gruyere crouton</i>	£4.35
<b><i>Lentil and vegetable broth</i></b> <i>Rosemary Garlic oil</i>	£4.85
<b><i>Roasted tomato</i></b> <i>Paprika Parmesan cheese straw</i>	£4.35
<b><i>Cream of white onion and fennel</i></b> <i>Parsley Crème fraiche</i>	£4.35
<b><i>Mushroom &amp; haricot bean cappuccino</i></b> <i>Truffle essence</i>	£4.85
<b><i>Green pea and ham</i></b> <i>Mint crème fraiche</i>	£4.35

## SORBET

<i>Lemon and vodka</i>	£2.85
<i>Champagne sorbet</i>	£2.85
<i>Mango with a hint of lime</i>	£2.85



## MAIN COURSE

<b>Grilled breast of chicken</b>	£16.25
<i>Ragout of wild mushrooms, white wine and tarragon cream sauce</i>	
<b>Baked Gloucester chicken breast wrap in bacon</b>	£16.65
<i>Baby onion Thyme jus</i>	
<b>Roast rump of lamb</b>	£18.65
<i>Pea mash potato Sweet garlic and black olives jus</i>	
<b>Braised leg of lamb</b>	£17.65
<i>Thyme Jus and roasted root vegetables</i>	
<b>Roast sirloin of beef</b>	£18.65
<i>Yorkshire pudding, sautéed woodland mushrooms, roast gravy</i>	
<b>Fillet of beef</b>	£19.65
<i>Horseradish mash, peppercorn sauce</i>	
<b>French trimmed pork cutlet</b>	£16.25
<i>Whole grain mustard mash Cider sauce</i>	
<b>Pan fried sea bass</b>	£16.25
<i>Crush new potato and chorizo Sauce vierge</i>	
<b>Baked fillet of salmon</b>	£16.25
<i>Chive cream sauce</i>	



## Vegetarian option

***Pear and Gorgonzola tart*** £15.65  
*Pesto cream sauce (v)*

***Penne pasta, tomato and basil sauce, mushrooms*** £13.25  
*Shaved Parmesan (v)*

***Mediterranean vegetable and cheese Wellington (v)*** £15.65  
*Tomato fondu*

***Wild mushroom and asparagus risotto (v)*** £14.25  
*Fresh shave parmesan*

***All main courses include a selection of fresh vegetable and potato***



## DESSERT

***Profiteroles*** £4.35  
*Cream filled, warm chocolate sauce*

***Glazed lemon tart*** £4.35  
*Forest berries compote*

***Duo of chocolate teardrop*** £4.85  
*Raspberry coulis*

***Apple Tarte Tatin*** £4.85  
*Anglaise sauce, vanille ice-cream*

***Assiet of mini dessert*** £4.95  
*Chocolate tort, lemon cheesecake, raspberry tort*

***Sable of fresh cream and strawberry*** £4.75

***Baked cheese cake*** £4.85  
*Forest fruits and raspberry coulis*

***Classic Italian tiramisu*** £4.75

***A selection of English and continental cheese board*** £5.40  
*Grapes, celery, pear chutney and biscuits*

***Complimentary freshly brewed coffee and mint chocolate***

***Freshly brewed coffee, chocolate petit fours*** £2.30



## CHEESE BOARD

*Selection of British cheeses with fruit chutney, grapes, celery and savoury biscuits*

<i>Table of 8</i>	<i>£26.25</i>
<i>Table of 10</i>	<i>£31.50</i>

## FRUIT PLATTER

<i>Sliced fresh fruits</i>	
<i>Individuals portions</i>	<i>£4.85</i>
<i>Table of 8</i>	<i>£23.00</i>
<i>Table of 10</i>	<i>£26.25</i>

***Please seek advice for any food allergies or dietary requirements***

*All prices are inclusive of VAT @ 20%*