



# Banqueting Menu

## STARTERS, SOUPS, FISH COURSES AND MAINS

### Starters

- Smoked Salmon with creamed horseradish £9.75
- Gravadlax of Salmon with a sweet dill sauce £10.25
- Serrano Ham with Mozzarella rocket leaf and sun blushed tomato £10.25
- Prawn, Crab and spring onion tian served with pink grapefruit dressing £9.25
- A Mediterranean vegetable and Goats cheese tartlet, rocket leaf and pesto dressing £8.50
- Duck liver pate served with onion marmalade and toasted brioche £7.75

### Soups

- Smoked Haddock Chowder with sour cream and chives £6.50
- Broccoli and Stilton £5.60
- Honey roasted Carrot and Parsnip £5.60
- Roasted Italian tomato and garlic soup with basil cream £5.60
- Garden Pea and Mint soup £5.60
- Traditional French Onion soup with a Gruyere croustade £5.60

### Fish Courses

- Char grilled Tuna loin Nicoise £17.50
- Roasted fillet of Sea Bass served upon Colcannon mash with a chive & Chablis beurre blanc £22.75
- Mediterranean Prawn salad bowl served with garlic mayonnaise and fresh lime £15.25

### Main Courses

- Seared loin of Lamb served upon garlic and olive oil mash with a rosemary redcurrant and red wine sauce £24.95
- Pan seared Cornfed Chicken served upon a ratatouille of vegetables with a basil cream £19.95
- Roasted supreme of Guinea Fowl wrapped in pancetta served upon parsnip mash with a rich Rioja sauce £21.25
- Roasted Gressingham Duck breast glazed with honey and Dijon mustard and served with a blackcurrant sauce £22.75
- Traditional roast Sirloin of Beef served with a Yorkshire pudding and pan gravy £22.95
- Fillet of Scottish Beef pan seared and served with an Au Poivre sauce £29.75



## Banqueting Menu

### VEGETABLE DISHES, VEGETARIAN DISHES AND DESSERTS

#### Vegetable Dishes

A panaché of fresh vegetables £2.50 (Steamed broccoli, carrots and peas)	Minted new potatoes £1.50
Ragout of Mediterranean vegetables £2.95	Roast potatoes £1.50
Baby vegetable medley £4.75 (Sugar snap peas, baby corn and baby carrots)	Parisienne potatoes £1.50
Fine green beans £2.70	Parmentier potatoes £1.50
Braised sweet red cabbage £2.95	Olive oil mash £1.50
Carrot and swede puree £2.95	Pesto mash £2.95
Honey roasted parsnip and carrot £3.25	Garlic scented mash £1.50
	Pommery mustard mash £2.25
	Colcannon mash £2.95

#### Vegetarian Dishes

Roasted Aubergine filled with shallots, tomato, sweet, pepper, toasted pine nuts and parmesan brioche crumbs £16.95
Roasted Mediterranean vegetables served with pesto oil Butternut Squash and thyme Risotto £17.95

#### Desserts

Strawberry and Raspberry meringues served with a red fruit coulis and vanilla cream £8.75
Tart Tatin served with caramel sauce and clotted cream ice cream £8.95
Lemon shortbread and raspberries with vanilla cream and a raspberry coulis ££8.50
Tart au Citron served with lemon sorbet £8.95
Assiette of desserts vanilla crème brulee, mini meringues filled with berries and pistachio ice cream £10.25
Brioche bread and butter pudding with butterscotch sauce and vanilla bean ice cream £9.25
Vanilla and Apricot crème brulee £9.25
A selection of English and Continental cheese served with water biscuits, grapes and celery £6.50
Vanilla crème brulee, mini meringues filled with berries and Pistachio ice cream £10.25

Coffee and Mints £3.05

Coffee and Fudge £ 3.25

Coffee and Petit fours £3.95