



Banqueting Menu

STARTERS, SOUPS AND FISH COURSES

Starters

- Gravadlax of salmon served with sweet mustard and dill sauce. £9.75
- Chilled Galia melon served with Champagne sorbet and fresh strawberries. £7.95
- Serrano ham with a rocket leaf, parmesan and toasted pine nut salad. £10.25
- Poached salmon gateau topped with smoked salmon and served with tarragon mayonnaise. £9.95
- Grilled English goats cheese served on a garlic croute with a wild rocket salad. £9.25
- Prime slices of Scottish smoked salmon with red onion and baby capers. £9.75
- Boccacino mozzarella and vine ripened cherry tomato salad. £8.75
- Goose foie gras terrine served with Sauternes marinated Californian raisins and toasted brioche. £12.75

Soups

- Cream of celery and Stilton soup. £5.50
- Cream of parsnip and carrot soup. £5.25
- Roasted Italian tomato and red pepper soup. £5.25
- Iced gazpacho. £5.25
- Garden pea and mint soup (served hot or cold). £5.25
- Sweet potato and onion soup with bacon lardons and thyme roasted croutons. £6.25
- Butter bean & rosemary soup. £6.25
- Mediterranean fish soup. £7.95

Fish Courses

- Fillet of Scottish salmon topped with steamed asparagus and served with a Chardonnay beurre blanc. £21.50
- Grilled fillet of plaice with a Sancerre, tomato and parsley sauce. £19.95
- Roasted tuna steak served with oven roasted Mediterranean vegetables cooked with smoked garlic and thyme. £22.75
- Seared fillet of sea bass served with saffron butter and broad beans with a parma ham crisp. £23.75
- Roasted halibut steak served with soft green herbs, baby capers and a Chardonnay beurre blanc. £23.25
- Half Scottish lobster salad. * Market price



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MAIN COURSES, VEGETABLE DISHES AND DESSERTS.

Main Courses

- Roasted supreme of chicken served with a button mushroom, white wine and parsley cream. £19.25
Roasted supreme of guinea fowl served upon a celeriac mash with a red wine jus and parsnip crisps. £26.75
Herb and mustard crusted loin of lamb with a rioja, rosemary and smoked garlic infused sauce, finished with porcini oil. £23.50
Roasted Magret duck served with a blackcurrant sauce. £22.25
Traditional Sirloin of beef served with Yorkshire pudding and pan gravy. £22.50
Seared loin of venison served with a spiced red cabbage and a rich game jus. £29.75
Fillet of Angus beef served with a merlot or au poivre sauce £25.50
Fillet of Angus beef topped with a mousseline of foie gras and pancetta crisp. £29.95
- Roasted aubergine filled with shallot, tomato, sweet peppers, toasted pine nuts and parmesan brioche crumbs. £16.75
Roasted Mediterranean vegetables served with cous cous and basil oil. £16.65
Sautéed button mushroom Provencal topped with Gruyere cheese. £17.25
Wild mushroom ravioli topped with flaked parmesan cheese and truffle oil. £18.95
Three cheese tortellini served in a shallot and cream sauce. £15.75

Vegetable Dishes

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| 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. £3.95
(Sugar snap peas, baby corn and baby carrots.) | Parisienne potatoes. £1.50 |
| Fine green beans. £2.50 | 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. £2.95 | Garlic scented mash. £1.50 |
| | Pommery mustard mash. £2.25 |
| | Colcannon potatoes. £2.95 |

Desserts

- White chocolate torte served with fresh raspberries and red fruit coulis. £8.75
Warm tarte tatin served with caramel sauce and crème vanilla ice cream. £8.25
A rich truffle torte served with pistachio praline and white chocolate ice cream. £8.95
Tart au citron with lemon sorbet and a vanilla and ginger crème. £8.75
Assiette ~ Lemon possett, chocolate and pistachio ganache, amaretto ice cream. £9.95
Brioche bread and butter pudding served with crème vanilla ice cream and butterscotch sauce. £8.95
Exotic fruit salad with vanilla and cinnamon syrup. £7.25
Vanilla bean crème brûlée with mixed berries. £8.75
A selection of English and Continental cheeses served with water biscuits, grapes and celery. £6.25

Coffee and mints. £2.95

Coffee and petit fours. £3.95