

Banqueting Menu 2024
3 Course @ £37.50 Per Person
2 Courses @ £28.50 Per Person

****Please choose upto 3 options from each course for your guests to pre-order from****

Roasted tomato & basil soup (VE/GF)

Leek, potato & chive soup (VE/GF)

Wild mushroom soup, truffle oil (VE/GF)

Chicken liver parfait, toasted brioche, red onion marmalade

Cheshire cheese & baby leek tart, tomato relish & balsamic glaze (V)

Pressed ham hock terrine, piccalilli, ciabatta croutes

Goats cheese & red onion tart, honey & balsamic dressing, pickled walnuts (V)

Smoked salmon pate, poached salmon, chives, rocket, lemon oil (£2PP Supplement)

Pan fried cod & dil fish cakes, caper mayo, herb dressing (£3PP Supplement)

Thyme roasted chicken, champ mash, seasonal vegetables, shallot sauce (GF)

Fillet of salmon, smashed new potatoes, grilled vegetables, creamy chive sauce (GF)

Pea, leek & mint risotto, crispy leeks (VE)

Mustard glazed pork loin, roasted potatoes, seasonal vegetables, Bramley apple puree, sage jus (GF)

Butter roast chicken, potato terrine, baby carrots & buttered greens, red wine jus (GF)

Aubergine & red lentil moussaka with ricotta (V)

Slow cooked beef brisket, sticky red cabbage, dauphinoise potatoes (GF)

Mushroom, stilton & spinach parcel, potato terrine, baby carrots & buttered greens, red wine gravy (V)

Roasted lamb rump, champ mash, rosemary & port sauce (GF) (£5PP Supplement)

Sticky toffee pudding, butterscotch sauce, vanilla ice-cream (V)

Baked vanilla cheesecake, dark chocolate ice-cream (V)

Warm chocolate brownie, Chantilly, fresh berry salsa (V)

Eton mess, seasonal berries (V/GF)

Apple crumble tartlet, crème anglaise (V)

Dark chocolate & raspberry torte, white chocolate sauce (V)

Soya milk & vanilla panna cotta, fresh strawberries, strawberry sorbet (VE/GF)

Classic lemon tart, raspberry pavlova ice-cream, berry sauce (V)

Lemon posset, biscuit crumb, edible flowers (£2PP Supplement)

Vanilla crème brulee, shortbread (V) (£2PP Supplement)

Selection of cheeses, crackers & chutney (V) (£4PP Supplement)