



BANQUETING MENU



Important Information

Take Your Pick

Please choose one option from each section of the menu for all guests to enjoy. Additional choices at £6 + VAT per person, per course.

Pricing

Our banqueting offering requires a minimum of 50 people at £39 + VAT per person.

To Start

G 'n' T Cured Salmon

Pickled vegetables, horseradish & dill crème fraiche (GF)

Avocado, Crab & Shrimp Tart

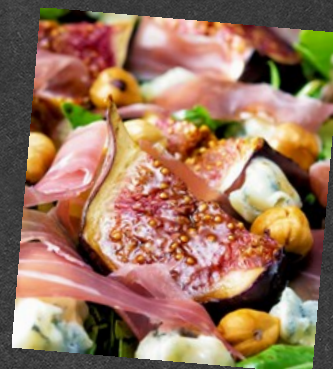
Crab mayo, roquette

Pulled Chicken & Ham Hock Terrine

Piccalilli puree, tarragon oil, ciabatta toast (GF without toast)

Smoked Chicken Breast

Mango & chilli salsa, crisp corn tortilla (GF)



Duck & Orange Pate

Orange & sweet chilli compote, pickled blackberries, sourdough crackersn (GF without toast)

Goats Cheese & Caramelised Fig

Honey dressed arugula, toasted walnuts (V)

Quinoa, Avocado & Harissa Sweet Potato Timbale (V)

White bean hummus & roasted chilli chickpeas (VG, GF)

Main Course

Rosemary Maize Fed Chicken

Fondant potato, fine beans, carrot, wild mushroom & pancetta sauce (GF)

Slow Cooked Pork Belly

Potato terrine, baby leek, creamed leeks, sautéed savoy cabbage, calvados sauce (GF)

Red Wine Braised Feather Blade Of Beef

Horseradish creamed potatoes, confit root vegetables bourguignon jus (GF)

Ponzu Salmon

Samphire & tender stem broccoli, cherry tomatoes, rosti potato (GF)

Roasted butternut squash

Spinach & leek risotto charred Mediterranean vegetables (Vg, GF)

Wild mushroom & taleggio Polenta

Chickpea pisto (GF, Vg)

Herb Crusted Cauliflower Steak

Crushed baby potatoes, bean cassoulet, romesco sauce (GF, Vg)



Finishing Touches

Lemon & Lime Bavarois

Mango & Passion salsa, crushed meringue

Biscoff Cheesecake

White chocolate Cremieux, toasted hazelnut brittle (V, Vg without Cremieux)

Chocolate & Cointreau Torte

Toffee sauce, chocolate crumb, shortbread biscuits (GF, Vg)

Blueberry & Honey Crème Brulee

Roasted plums, shortbread biscuits (V, GF without biscuits)

Vanilla & Matcha Panacotta

Boozy berries, freeze dried raspberries, minted sugar (GF)

White & Dark Chocolate Marquis

Chantilly cream, caramelised pecans, chocolate & rum sauce

Raspberry Delice

Whipped white chocolate ganache, raspberry & prosecco coulis, fresh red berries



Drinks Options

Important Information

Please note our drinks options are not included and will incur an extra cost.

Fancy A Drink?

See our Thirst Quencher menu for full details on all of the available drinks options to add to your event!