



Banqueting Menu

Starter

Plum Tomato Tart, Goats Cheese, Red Onion Marmalade, Celery a la Greque with Balsamic Dressing (V)
Caramelised Belgian Endive, Wild Mushroom Filo Parcel, Rocket Salad & Tomato Oil (V)
Celeriac Soup with Wild Mushroom Tortellini (V)
Foie Gras & Chicken Liver Parfait, Toasted Brioche and Pear Chutney
Assiette of Brocket Hall Smoked Salmon, traditionally garnished
Boudin of Confit Duck, Smoked Duck Breast with a Balsamic & Shallot Dressing
Ham Hock Terrine with Home made Piccalilli

Main Course

Roasted Vegetables, Sautéed Sweet Potato and a Pesto Dressing (V)
Saffron Risotto, Sweetcorn, Spring Onion & Tomato Concasse with a Balsamic Glaze (V)
Roast Sirloin of Beef, Pomme Dauphinoise, Confit Garlic, Glazed Shallots & Red Wine Jus
Roast Breast of Corn Fed Chicken, Hand Rolled Tagliatelli, Garlic infused Spinach and a Cepe Velouté
Roast Breast of Duck, Sweet Potato Gratin with a Honey & Sherry Vinegar Jus
Lamb Shank, Garlic Spinach, Pomme Puree & Rosemary Infused Sauce
Roasted Pork Tenderloin, Cabbage and Wild Mushroom Roulade, Fondant Potatoes and a Madeira Jus
Roast Sea Bream, Cucumber, Red wine Shallot & Oyster Salad with a Red Wine Dressing
Roast Pave of Cod & Brown Shrimp Fricassee, Lobster Bisque Velouté & Herb Salad
Poached Salmon, Mediterranean Roast Vegetables & Sauce Vierge

Dessert

Dark Chocolate Tart with White Chocolate Ice Cream
Orange & Vanilla Crème Brulee with Almond Biscotti
Caramelised Apple Tatin with Granny Smith Apple Sorbet
Poached Pear and Almond Tart with Cinnamon Ice Cream
Baked American Cheesecake with Toffee Ice Cream
Hot Chocolate Orange Fondant with Vanilla Ice Cream

Additional Courses

Cheese

A Selection of British and French Cheeses
with Grapes, Celery, Biscuits and Walnut Bread

£40.00 per platter for five people
£60.00 per platter for ten people

Sorbet

Available in seasonal flavours

£4.00 per person

Please note that a set menu is required for all guests.
Please inform us of any dietary requirements e.g. vegetarians – (menu to be selected by our Head Chef)
and/or any guests with food allergies
(V) - Vegetarian