

## Banqueting Menus

Please select one of the following menus for your event.

The suggested menus offer a balanced choice of dishes, which can be interchanged if you prefer

### INCLUDES

A selection of flavoured rolls & unsalted butter  
Served with the main course, a choice of Delmonico potatoes with cheddar cheese crumb or buttered new potatoes

Café du Monde coffee or loose-leaf teas and infusions  
Homemade petits fours

### MENU A

Traditionally Oak Smoked Scottish Smoked Salmon  
crème fraîche, pickled cucumber,  
watercress & soda bread

Roast Corn Fed Chicken Supreme  
sautéed wild mushrooms, garlic confit,  
Riesling & tarragon sauce

Baked Lemon Tart  
crème fraîche

### MENU C

Roast Cauliflower Soup  
sherry-soaked golden sultanas,  
brown butter & crisp capers

Twice Cooked Feather Blade of Beef  
slow roasted shallots, glazed carrots,  
thyme, sauce Bordelaise

Red Fruit Pavlova  
passion fruit curd & Chantilly cream

### MENU B

Roast Chicken Terrine  
Caesar dressing,  
balsamic onions

Fillet of Gilt Head Sea Bream  
roast peppers, confit tomatoes,  
lemon & basil

Caramel Cream Tart  
crushed caramel brittle

### MENU D

Whipped Roquefort  
leek salad, toasted walnuts,  
port reduction

Slow-Cooked Shoulder of Blixes Farm Lamb  
herb crust, crisp lamb breast,  
rosemary-infused jus

Banoffee Mousse  
chocolate cup, coffee sauce

### MENU E

Spice Roast Heritage Carrots  
hummus, dates, orange, coriander & dukkha

Wild Mushroom, Celeriac & Spinach Pithivier  
pickled mushrooms, tarragon sauce

Pears Cooked in Mulled Wine Syrup  
blackcurrants, roast pistachios & vanilla ice cream

£58.00 per person or included in your package price