

Banqueting

Including artisan bread rolls and Netherend Farm butter
Café du Monde coffee and Eilles tea

MENU A

Traditionally oak smoked Scottish salmon
Crème fraiche, pickled cucumber, watercress and
sourdough bread

Roast corn-fed chicken breast
Fondant potato, sautéed wild mushroom,
confit garlic, Riesling and tarragon sauce

Baked lemon tart
Crème fraîche, raspberries

MENU B

Roast chicken terrine
Caesar dressing, balsamic onions

Seabass fillet
New potato cake, roast peppers, confit tomatoes,
lemon and basil

White and dark chocolate mousse
Chocolate sauce, pistachio biscuit

MENU C

Roast tomato soup
Crispy shallots, basil oil, Parmesan crouton

Twice-cooked feather blade of beef
Potato terrine, seasonal greens, Chantenay carrots, Bordelaise sauce

Vanilla pavlova
Mixed berry compote, star anis

MENU D

Hand-picked crab mayonnaise
Ciabatta toast, celeriac remoulade

Slow-cooked stuffed lamb shoulder
Minted crushed potatoes, braised cabbage, redcurrant jus

Mango and coconut mousse
Shortbread

VEGAN MENU

Red pepper hummus
Roast heritage beetroot, dukkah, chilli oil,
Lebanese flatbread

Hand-rolled potato gnocchi
Ratatouille, smoked aubergine

Raspberry mousse
Coconut chocolate ganache, flapjack

VEGAN OPTIONS

Vegetable Kerala curry **VE**
Coconut basmati rice, paratha

Wild mushroom pithivier **VE**
with tarragon sauce

Sumac grilled aubergine **VE**
Spiced chickpea and tomato ragout,
pomegranate, coconut yoghurt