

## Banqueting

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

*Our menus have been carefully curated by our Executive Chef, Wayner Turner, to provide the perfect balance of colours and flavours for your guests. Should you wish to tailor your selection, a mix-and-match option is available, with pricing based on the chosen main course.*

### 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