

## Banqueting menus – individually priced

### Starters

(Minimum 10 covers per item)

White wine cream soup, parmesan tuille	A GF	£4.95
Torched mackerel, pickled cucumber	A GF	£5.95
Pea, mozzarella arrancini, pomodoro sauce	V A	£4.95
Crab tian, poached lobster, avocado mousse	GF A	£7.95
Wild mushroom soup, drizzle truffle oil	A V	£4.95
King scallops, pea puree & black pudding	A	£7.95
Slow braised pedro ximnax pig cheek, celeriac puree, apple julienne	A GF	£6.95

### Main courses

(Minimum 10 covers per item)

Chicken breast wrapped in Parma ham, chanterelle mushroom sauce	GF A	£18.95
Slow cooked pork belly, celeriac gratin, apple puree	GF A	£21.95
Breaded aubergine katsu, white & wild rice	V A	£18.95
Pan fried sea trout, shellfish sauce, baby vegetables	GF A	£19.95
Ricotta & mushroom lasagne, grated truffle & pecorino	V A	£18.95
Pan fried duck breast, grand Marnier sauce, potato gratin	GF A	£21.95
Beef fillet, Potato fondant, truffle sauce, parsnip puree	GF A	£22.95

### Desserts

(Minimum 10 covers per item)

Raspberry frangipane tart, crème diplomat	V A	£5.95
White & dark chocolate mousse, toasted pistachio biscotti	A	£5.95
Duo of cheese & biscuits, fruit chutney	A	£5.95
Trio of chocolate - Chocolate mousse, chocolate bavarois & chocolate palet d'or	A	£6.95
Mille feuille, raspberries, crème patisserie	V A	£6.95
Lemon tart, basil sorbet	V A	£5.95
Trio of cheese, biscotti, dried fruits	A	£6.95

### Set Banqueting Menus

(Minimum 5 covers per item, all guests to have same choices)

1 choice per person £25.95, 2 choices per person £29.95, 3 choices per person £34.95

#### Starters

Smoked salmon, cream cheese, blinis A  
Roast tomato & basil soup, bread roll V A  
Pork & plum terrine, toasted ciabatta, chutney A  
Greek salad, balsamic dressing V GF A  
Leek & potato soup, cheese straw V A  
Smoked mackerel pate, sourdough A  
Melon & feta salad, raspberry vinaigrette V GF A  
Fried whitebait, lemon mayonnaise GF A  
French onion soup, gruyere crouton A  
Caesar salad, anchovy dressing A

#### Main courses

Roast salmon, dill & Dijon sauce GF A  
Slow cooked pork belly, apple crisp, noilly prat sauce GF A  
Smoked haddock, mornay sauce GF A  
Mushroom ravioli, truffle sauce V A  
Homemade ham & mushroom pie A  
Roast cod, prawn butter sauce GF A  
Spinach & ricotta lasagne V A  
Beef bourgignon, suet dumplings A  
Roast chicken breast, tarragon cream sauce GF A  
Butternut squash & chestnut gnocchi, sage butter V A  
Served with chefs selection of potato & vegetables

#### Desserts

Vanilla & cinnamon tart, berry compote V A  
Pistachio & caramel cake, crème Chantilly V GF A  
Lemon posset, almond sable biscuit V GF A  
Baked berry cheesecake, lemon curd drizzle V A  
Chocolate mousse, coffee cream GF A  
Cream filled profiteroles, dulce de leche sauce V A  
Egg custard tart, vanilla bean ice cream V A  
Duo of cheese, crackers & chutney A  
Tiramisu V A  
Butterscotch soaked pudding, vanilla pouring cream V A

### Buffet menus

(Minimum 10 covers per item)

#### Antipasti board

£15.95 per person

Salami, mortadella, chorizo, parma ham, cream cheese stuffed peppers, olives, sundried tomatoes, bocconcini, manchego, roast artichokes, rocket & grissini A

#### Ploughman's board

£12.95 per person

Duo of Yorkshire cheeses, roast ham, apple, celery, cornichons, pork pie, pickles, grapes, chutney & focaccia A

#### Light bites

Cheeseburger, fries, relish & sauces	A	£12.95pp
Pepperoni pizza	A	£12.95pp
Margarita pizza	A	£9.95pp
Roast beef & red onion bap	A	£9.95pp
Southern fried chicken burger	A	£9.95pp
Spicy bean burger	A V	£8.95pp
Smoked bacon rolls	A	£6.95pp
Pork sausage bap	A	£6.95pp
Piri piri chicken wings	A	£4.95pp
Potato wedges & sauces	A V GF	£4.95pp
Warm sausage rolls	A	£3.95pp
Hot dogs, finger rolls & sauces	A	£6.95pp
Sundried tomato & basil tart	A V	£5.95pp
Spicy chicken drumsticks	A	£5.95pp
Quiche lorraine	A	£5.95pp
Lamb koftas with mint yoghurt	A	£5.95pp
Garlic & herb potato wedges	A V GF	£4.95pp
Assorted sandwiches (GF & V AVAILABLE)	A	£4.95pp
Hummus with pitta bread	A V	£4.95pp
French fries & sauce	A V	£3.95pp

### Meeting room extras

Flask of tea or coffee (approx. 10 cups) with biscuits	A	£19.00 per flask
Bacon baps	A	£6.95 each
Pork sausage baps	A	£6.95 each
Assorted muffins	A V	£3.95 each
Pain au chocolate	A V	£3.95 each
Danish pastries	A V	£4.95 each
Platter of lunch sandwiches & French fries	A	£9.95 per person

### Nibbles menu

£4.95 per person, per item

Spiced nuts GF V A

Peppadew peppers GF V A

Mixed olives GF V A

Cheese tortilla chips V A

Honey glazed chipolatas A

Breadsticks V A

Popcorn chicken A

Cheese bites V A

Devil on horseback GF A

GF = GLUTEN FREE

A = ALLERGY ADVICE

V = VEGETARIAN