

BANQUETING MENUS - INDIVIDUALLY PRICED

Main courses

(Minimum 5 covers per item)

Parsnip & wine cream soup, aged pecorino	A GF	£5.95
Smoked mackerel pate, pickled cucumber, squash mousse	A GF	£6.95
Pea, mozzarella arancini, sauce mousseline	V A	£7.15
Dorset crab, BBQ lobster tail, grilled avocado, romesco sauce	GF A	£9.95
Chestnut mushroom soup, dried chestnut, cream	A V	£6.50
King scallops, Iberico crisp, pickled apple	A	£8.75
Slow braised pork shoulder, pork souffle, carrot puree	A GF	£6.95

Main courses

(Minimum 5 covers per item)

Yorkshire chicken supreme, Parma ham tuille, mushroom fricassee	GF A	£22.50
Slow cooked pork belly, pomme anna, pork jus	GF A	£21.95
Greek slow cooked vegetables, cous cous, grated feta	V A	£18.95
Pan fried salmon, shellfish bisque, potato terrine, artichoke barigoule	GF A	£27.85
Quattro formaggio tortellini, basil, pecorino sauce	V A	£24.50
Pan fried duck breast, cherry sauce, beetroot, leek, croquette	GF A	£27.50
Fillet mignon, mustard sauce, beef jus, baby vegetables	GF A	£32.50

Desserts

(Minimum 5 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
Chocolate mousse, chocolate bavares & 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 10 COVERS

MENU A

£29.95pp

Ham hock terrine, toasted sourdough, piccalilli puree, beetroot crisp A

Roast chicken supreme, Dijon mustard sauce, fondant potato A GF

Cream filled profiteroles, chocolate sauce, berries A

Menu B

£34.95pp

Slow braised pig cheek, apple slaw, pedro Ximénez sauce A GF

Slow roast beef, horseradish creamed potato, beef jus A GF

Blueberry tart, crème diplomat, honey tuille A

Menu C

£39.95pp

Salmon parfait, brioche, wasabi cream, rucola, caviar A

Dover sole, champagne sauce, potato parve A GF

Mille-feuille, crème legere, berries, honeycomb A

Vegetarian options available on request.

BUFFET MENUS

MINIMUM 10 COVERS

Menu A - £12.95pp

Assorted sandwiches – honey roast ham, cheese & pickle, egg mayonnaise A
Sausage rolls A
Pork pies A
Margherita pizza A V
BBQ chicken wings A GF
French fries & sauce A GF V

Menu B - £15.95pp

Assorted sandwiches – roast ham & tomato, egg mayonnaise, tuna crunch A
Quiche Lorraine A
Nduga sausage rolls A
Fish goujons & tartare sauce A
Pepperoni pizza A
Seasoned potato wedges & relishes A GF V

Menu C - £19.95

Assorted soft roll sandwiches – smoked salmon & cream cheese, roast beef & onion chutney, cheese savoury A
Peri peri chicken wings A GF
Hummus, crudites & pitta bread A V
Halloumi fries with sweet chilli dip A V
Scampi & tartare sauce A
BBQ pulled pork pizza A

Nibbles menu - £2.95 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

MEETING ROOM EXTRAS

Unlimited Tea/coffee (price based on max 40 people) A £55.00

Breakfast options

Bacon baps	A	£6.95 each
Pork sausage baps	A	£6.95 each
Pain au chocolate	A V	£3.95 each
Danish pastries	A V	£4.95 each

Lunch options – price per person

Platter of assorted sandwiches & French fries	A	£9.95
Soup	A	£4.95
Cheeseburger & fries	A	£14.95
Southern fried chicken burger & fries	A	£14.95

Light buffet luncheon menu A £14.95pp

Assorted sandwiches A
Prawns in lemon & dill yoghurt dressing A GF
Mixed bean salad A V GF
Florida, potato & Waldorf salad A GF V
Seasoned wedges & sauces A GF V

Light buffet luncheon menu B £19.95pp

Assorted soft roll sandwiches A
Smoked mackerel A
Tomato, mozzarella & pesto salad A V
Baby potato & red onion sour cream salad A GF V
Vegetable crudites with tzatziki dip A GF V
Florida, potato & Waldorf salad A GF V