

# Banquet Menu

£38.00 per person

- Served with fresh bread rolls, a selection of seasonal vegetables and potatoes followed by tea, coffee and mints.
- In order that the service and quality of your meal is maintained you should choose one dish from each course.
- If you would like to offer your guests two choices per course, this must be pre-ordered and a £4.00 per person surcharge applies
- Naturally for those of your guests who have religious or dietary requirements an alternative can be provided
- We also have a range of dishes that our chefs can prepare in addition to the popular choices listed

## To start

**Soup** - choose from tomato, mushroom, leek and potato or red pepper and sweet potato

**King prawn and crayfish cocktail** with a lime, smoked paprika Marie Rose sauce

**Smooth chicken liver pate** with chutney and crusty bread

**Maple glazed pork belly bites** with sweet chilli and spring onion dressing

**Ham hock and pea terrine** with piccalilli and crusty bread

**Tomato and mozzarella bruschetta** with pesto V

**Goat's cheese herb mousse** beetroot puree and tomato herb salad V

**Sundried tomato, olive, beetroot and red onion salad** with a balsamic glaze VE

## For the main course

**Roast topside of beef** with Yorkshire pudding and a rich bordelaise sauce

**Oven roast Norfolk chicken** with sage and onion stuffing

**Roast loin of pork** with Bramley apple, brioche sage stuffing and cider pan gravy

**Baked salmon** with herb crust served with a wilted spinach and a saffron beurre blanc

**Roast sirloin of beef** with Yorkshire pudding and a rich bordelaise sauce £2 pp supplement

**Breast of chicken** wrapped in parma ham, stuffed with brie and served with a leek cream sauce

£2 pp supplement

**Steamed sea bass fillet** with a cherry tomato, olive herb salsa

**Mushroom Bourguignon Pie** VE

**Goats cheese, red onion and chive tart** with dressed herb salad and buttered new potatoes V

**Baked stuffed pepper** with roasted vegetable couscous and dressed tomato herb salad VE

## To finish

**Chocolate and peanut butter cheesecake** served with chantilly cream

**Bakewell tart** served with a raspberry coulis and vanilla ice cream

**Trio of mini desserts - Chocolate brownie, lemon tart, passionfruit cheesecake**

**Lemon berry delice** served with vegan vanilla ice cream VE, DF

**Eton mess**

**Sticky toffee pudding** with butterscotch sauce

**Raspberry white chocolate blondie** with a raspberry crumb and vanilla ice cream

**Chocolate brownie** with salted caramel sauce and vanilla ice cream

**Lemon posset** with amaretto crumb and raspberry gel

**English continental cheese** with celery, grapes and biscuits

## Fourth course

**Add a platter of cheese, celery, grapes and biscuits** for the middle of each table - £7.50 per person

## **Why not add a little something extra to your party with these fantastic upgrades:**

- Arrival drink selection of bottles of beer, Prosecco and orange juice £6.00 per person
- Selection of four arrival canapés £7.00 per person
- Sweet ladder complete with jars, sweets, tongs and bags £200.00
- Change mints for petit fours with your tea and coffee £2.50 per person

Table wine or other arrival drinks available. Please ask for more information

Ask us for a  
quote to dress  
our chairs