

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