Banqueting Dinner Menu

Menu Prices from £39.50 per person

Please select the same ONE STARTER, ONE MAIN COURSE, and ONE DESSERT to form your menu for your whole group

**Starters/Soups**
- Leek and potato soup
- Roasted pepper and tomato soup with herb croutons
- Spiced carrot and fennel soup with sippets
- Minestrone soup with pesto croutes
- Melon fruit platter with a red fruit compote
- Wild venison terrine, autumn fruit chutney and toasted brioche
- Caesar salad - lettuce, anchovies, lardons and Caesar dressing topped with croutons
- Greek salad – cucumber, tomato, red onion, black olive, crumbled feta and olive oil

**Main Courses**
- Roast loin of pork, potato gratin, honey and thyme cream sauce
- Cajun chicken breast, sweet potato mash, roast red pepper and tomato salsa
- Roast fillet of salmon with a parsley gremolata crust, fondant potato, vermouth butter cream sauce
- Supreme of chicken, Pomme Anna with tarragon and roast garlic cream

**Vegetarian Options**
- Roasted pepper linguine with artichokes and walnuts
- Potato dumplings with peppers, courgettes, broad beans, tomato & basil sauce
- Caramelised onion and goats cheese tart, wild rocket and balsamic dressing

**Desserts**
- Chocolate ganache tart, vanilla mascarpone
- Lemon & lime cheesecake
- Almond and cherry tart, Chantilly cream
- Profiteroles served with dark chocolate sauce

Coffee and Mints included in the Rate
Menu Supplements

Menu supplement charges are applicable if you would like to upgrade your menu choices, these are noted next to each item below.
Choice Menus are available for minimum numbers of 40 or more guests, at an additional cost of £5.00 per item per course per person.
Place cards and full pre-order is required for this option.

Starters
Grilled Parma ham salad with sun-blush tomatoes, balsamic reduction, parmesan shavings (£2.00pp)
Scottish smoked salmon timbale, herb salad and dill cream (£6.00pp)
Salmon gravlax, honey and mustard crème fraîche and micro herb salad (£6.00pp)
Cray fish and prawn salad with Marie rose (£6.00pp)

Main Courses
Breast of corn fed chicken, dauphinoise potato, wild mushroom cream sauce (£2.00pp)
Turkey paupiette wrapped in bacon with cranberry and apricot stuffing, fondant potato (2.00pp)
Herb studded Rump of lamb, creamed Boulangere potato, red wine and rosemary reduction (£8.00pp)
Roast cannon of lamb, fondant potato, redcurrant jus (£10.00pp)
Poached salmon, grilled asparagus, chive & horseradish potato cake, champagne sauce (£2.00pp)
Duck comfit, gratin potato, green beans, Seville sauce (£4.00pp)
Pot roast brisket of beef cooked in Marstons Ale and vegetable served with dauphinoise potato (£6.00pp)
Fillet of Beef with wild mushroom, potato gratin served with a brandy and peppercorn sauce (£10.00pp)

All served with fresh market vegetables

Vegetarian Options
Thai green vegetable curry with coconut rice, Naan bread (£2.00pp)
Five bean cassoulet with griddled polenta (£2.00pp)
Risotto Milanese with wild mushrooms, white truffle oil and pecorino shavings (£3.00pp)
Four cheese tortellini, butternut squash, sun dried tomato and basil cream sauce (£3.00pp)

Desserts
Strawberry champagne torte (£2.00pp)
Passion fruit and orange tear drop mousse (£2.00pp)
Salted caramel and chocolate cheesecake, white chocolate sauce (£2.00pp)
Trio of Chocolate Pyramid mango syrup (£3.00pp)
English cheeses served with grapes, celery and savoury biscuits (£5.00pp)

Petit fours (£5.00pp)