



Minimum of 20 Persons

starters

Roasted Cherry Vine Tomato & Red Pepper Soup
with Wild Garlic & Rosemary Croutons

Chicken Liver & Wild Mushroom Pate
with Bacon Jam and Toasted Ciabatta Soldiers

Honey Glazed Pear Crostini with burnt a Apple Puree and
Prosciutto Ham Crisps finished with Micro Herbs

Watermelon, Radish and Minted Feta Salad
with a Lemon & Herb Dressing

mains

Braised Short Rib of Beef
with Creamy Mash Potato, Runner Beans & Honey Glazed Carrots
finished with Pan Jus

Pan Fried Chicken Supreme stuffed with Wild Mushrooms, Black
Garlic & Tarragon served with a Hundred Layer Potato, Braised
Red Cabbage and finished with Pan Jus

Lemon & Honey Glazed Fillet of Salmon on a bed of Sautéed Baby
Charlotte Potatoes with Tenderstem Broccoli & Baby Carrots

Mushroom, Brie & Cranberry Filo Parcel with a Hundred Layer
Potato, Tenderstem Broccoli and Baby Carrots finished with a
Tomato Concasse

desserts

Warm Dutch Apple Lattice Pie with Crème Anglais

Chocolate & Raspberry Mousse Tart with Cornish Clotted Cream

Eton Mess with Marshmallows and Raspberry Coulis

2 Course - £ 28.00

3 Course - £ 35.00

banqueting