

BANQUETING MENUS

We would love to host your upcoming event, and pride ourselves on preparing a comprehensive range of dishes, from which you can select a suitable menu.

To ensure the highest standard of service it is essential that only one dish per course be served on any function. Should you wish to consider a choice menu, we are happy to discuss the menu with you. A choice menu will, however, carry an additional charge. By appointment, our Chef would be pleased to assist and advise for a menu of your choice, or compile an exclusive menu for you.

TO START

Choose your own Soup
served with a bread roll (V) (GF) | £5.95

Duo of Melon & Pineapple
with pimm's & mint syrup (V) (GF) | £6.25

Chicken Liver Pate
with apple & ale chutney & oat cakes (GFA) | £7.50

Ham Hock Terrine with Garden herbs
toasted croute, wholegrain mustard mayo (GF) | £6.75

Classic prawn & crayfish cocktail
with bloody mary mayonnaise (GF) | £7.50

Warm Caramelised onion & cave aged cheddar Tart
with wild rocket (V) | £7.25

Please inform us of any allergies prior to placing your order,
as not all ingredients are listed in the descriptions.

Our team are happy to provide full allergen information.

(V) = Vegetarian

(Ve) = Vegan

(GF) = Gluten Free

(GFA) = Gluten Free Available

MAINS

Breast of Chicken with crisp Pancetta
dauphinoise potatoes, roasted seasonal vegetables with
tarragon red wine sauce (GF) | £17.50

Slow cooked braised Blade of Beef
with wholegrain mustard mash, braised red cabbage,
honey glazed carrots & shallot sauce (GF) | £17.50

Pave of Salmon with minted new potatoes
steamed vegetables with prosecco butter & chive sauce (GF) | £17.50

Loin of Pork with apricot stuffing
leek mashed potatoes, roasted root vegetables and cider cream sauce | £16.75

Fillet of seabass
crushed new potatoes, sauté spinach,
courgette spaghetti in clams and white wine broth (GF) | £16.95

Spinach, sweet potato & chickpea Curry
with fragrant rice and mini poppadums (V) (GFA) | £13.50

Mushroom Stroganoff
loaded with white wine and paprika with steamed rice (V) | £13.50

Spinach and ricotta Tortellini
with tomato & basil sauce with parmesan shavings (V) | £12.50

TO FINISH

White chocolate & raspberry Cheesecake
with raspberry compote | £6.50

Chocolate & coconut Tart
with raspberry sorbet (GF) | £6.75

Sticky toffee pudding
with toffee sauce & vanilla ice cream | £6.50

Classic Bread & Butter Pudding
with vanilla crème Anglaise | £6.50

Lemon Tart
with raspberry ripple ice cream (GF) | £6.75

Warm Apple & Berry crumble tart
with clotted cream ice cream | £6.50

Cheese Selection
outcakes, walnut bread, grapes & chutney (GFA) | £8.95

Tea & coffee serving | £2.95

Tea & coffee serving with mints | £3.50

Tea & coffee serving with petit fours | £4.50