

Banqueting Menu Selector

£40.00

Please select 1 dish from each course to create your menu for the evening

Starter Selection

Terrine of Smoked Fish with Pickled Vegetables,
Peppered Salad & Gazpacho Dressing

Smoked Duck Salad, Crisp Apple Croutons, Celery & Grapes,
Vegetable Ribbons & Cumberland Sauce

Chicken & Spinach Roulade,
Celeriac Remoulade Micro Cress Salad, Petit Vegetable Dressing

Mains Selection

Roast Saddle of Welsh Lamb, Apricot, Pine nut & Garlic Farce,
Sweet Potato & Celeriac Gratin Dauphinoise, Roasted Baby Vegetables, Honey & Lavender Essence

Pan Fried Supreme of Corn-fed Chicken, Sun kissed Tomato & Watercress Mousseline,
Crushed Olive & Fresh Herb New Potatoes. Ribbon Vegetables Forestiere Sauce

Braised Blade of Herefordshire Beef, Kidney Dumplings,
Rustic Fondant Potato, Creamed Leeks, Chantenay Carrots & Green Beans
Caramelized Onion & Burgundy Jus

Dessert Selection

Chocolate Trio
White Chocolate & Mint Crème Brulee
Chocolate Orange Tart & Milk Chocolate & Amaretto Mousse

Marbled Chocolate Cheesecake,
Caramel & Citrus Sauce

Individual Lime Pie with a Lemoncello Sauce

Freshly Brewed Tea & Coffee with Petit Fours