

BANQUETING MENU

STARTERS

Pear & stilton tart, watercress salad

Pressed ham hock, and duck leg Confit, pickled vegetables and Dijon mustard

Beetroot cured salmon, chive blinis, sweet pickle cucumber and wasabi mustard vinaigrette

Bubble and squeak potato cake topped with a poached egg and hollandaise sauce

Seasonal soup

Prawn cocktail, spicy Marie-Rose sauce, crisp leaf salad and fried torpedo prawn

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## MAINS

Chicken wrapped in bacon, stuffed with ricotta and sun blushed tomatoes, roasted Mediterranean vegetables, chasseur sauce

Slow braised blade of beef, parsnip mash, beef and thyme jus

Roasted loin of pork, sage roasted potatoes, Dublin cabbage, cider sauce

Slow cooked and rolled shoulder of lamb, rosemary dauphinoise potatoes, braised red cabbage, lamb and redcurrant jus

Roast strip loin beef, thyme roasted potatoes, Yorkshire pudding and red wine sauce

Grilled salmon kedgeree risotto, white wine and caper butter sauce

Sage pancake filled with ratatouille, with a tomato and basil sauce

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DESSERTS

Vanilla panna cotta, with cherries and plums

Poached seasonal fruits in wine jelly and crème fraîche

Rhubarb and custard crème brûlée

Chocolate trifle

Lemon tart, raspberry sorbet

White chocolate croissant butter pudding, sauce Anglaise

Tiramisu

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## Coffee and mints

**£21.95 per person**