

NINETEEN

Banquet Menu

STARTERS

Choose Two

Choose two delicious starters for your party, crafted with fresh ingredients and packed with flavour—the perfect way to begin your meal.

SMOKED CHICKEN CAESAR 8.00
Smoked chicken, streaky bacon, croutons & parmesan cheese, dressed with our house caesar dressing.

PULLED PORK CROQUETTE 8.00
Chilli mayonnaise, pickled red onion.

ANTI PASTI (GFA) 9.00
Cured meats, mozzarella, olives, tomatoes, pickles

SMOKED MACKEREL PATE (GF) 9.00
Apple, celery & fennel slaw.

GRILLED TIGER PRAWNS (GF) 9.00
Feta, sriracha butter, lime, chives.

SMOKED SALMON (GF) 9.00
Pickled cucumber, Horseradish creme fraiche, radish & rocket.

Vegetarian Options

SEASONAL SOUP (GFA,VEA) 7.00
Speak to our Events team for your choices.

WHIPPED GOATS CHEESE (GF,VEA) 8.00
Honey roasted beetroot, pickled golden beetroot, poached pear, rocket, toasted pine nuts, lemon & shallot dressing.

WILD MUSHROOM ARANCINI (V) 8.00
Truffle mayonnaise, parmesan, herbs.

MAINS

Choose Two

Each main course is served with a choice of sauces. Simply select your preferred main, then pick the perfect sauce to complement your dish.

ROAST CHICKEN SUPREME (GFA) 18.00
• Yorkshire pudding, chicken gravy & cranberry sauce
• Creamy mushroom & tarragon
• Garlic & herb butter.

PORK LOIN & CRACKLING (GFA) 18.00
• Yorkshire pudding, pork gravy & apple sauce
• Dijon cream sauce.

16 HOUR TOPSIDE OF BEEF (GFA) 20.00
• Yorkshire pudding, beef gravy & horseradish
• Beef fat chimichurri
• Peppercorn sauce
• Béarnaise.

LEG OF LAMB (GFA) 22.00
• Yorkshire pudding & mint gravy
• Salsa Verdi

ROASTED RIBEYE OF BEEF (GFA) 25.00
• Yorkshire pudding, beef gravy & horseradish
• Beef fat chimichurri
• Peppercorn sauce
• Béarnaise.

Vegetarian Options

NINETEEN NUT ROAST (GFA,VEA) 18.00
Yorkshire pudding & vegetarian gravy

SMOKED AUBERGINE (GF,VEA) 18.00
Filled with ratatouille & grilled goats cheese

SWEET POTATO & CHICKPEA CURRY (GF,VEA) 16.00
Coriander, lime & coconut rice. Naan bread

POTATOES

Choose One

Complete your main course with your choice of one delicious potato option, perfectly prepared to complement your meal.

SAGE ROASTED POTATOES (GF,VE)

BUTTERED NEW POTATOES (GF,VEA)

BUTTERY MASH (GF,V)

DAUPHINOISE POTATOES (GF,V) + 2.00

SEASONED FRIES (GF,VE)

SWEET POTATO FRIES (GF,VE) + 2.00

Vegetables

All main courses are served with seasonal vegetables to accompany your selected main course.

CAULIFLOWER CHEESE (V) + 2.00

DESSERTS

Choose Two

Finish on a sweet note by selecting two indulgent desserts for your party, ensuring everyone gets a taste of something special.

Warm

CHOCOLATE BROWNIE (GFA,V) 8.00
Chocolate & almond crumb, chocolate syrup, salted caramel ice cream.

BAKEWELL BLONDIE (VEA) 8.00
Cherry ice cream, oat crumb, white chocolate sauce.

APPLE TART (VEA) 8.00
Oat crumb, toffee sauce, cinnamon ice cream.

STICKY TOFFEE PUDDING (GFA,V) 8.00
Stem ginger ice cream.

Chilled

LEMON TART (V) 8.00
Oat crumb, berry coulis, raspberry sorbet.

CHEESECAKE (VA) 8.00
White chocolate cheesecake, blueberry compote.

BERRY PAVLOVA (GF,V) 8.00
Mixed berries, Chantilly cream, berry coulis.

CHEESEBOARD (GFA,V) 10.00
Vintage cheddar, brie & stilton, served with spiced apricot chutney, celery, apple and biscuits.

(GF) Gluten Free, (GFA) Gluten Free Alternative, (V) Vegetarian, (VA) Vegetarian alternative, (VE) Vegan, (VEA) Vegan Alternative. Please let us know of any allergies, intolerances or dietary requirements before making your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of nuts or other allergens. Detailed information on allergens on all our menu items can be provided on request.