

NINETEEN

Banqueting

Bronze STARTERS

SEASONAL SOUP | V

Please ask for our choices of soup

HAM HOCK TERRINE

Served with dijonnaise, piccalilli & dressed salad

MAIN COURSES

ROASTED LOIN OF PORK

Apple sauce & crackling, Herb buttered carrots, Creamy savoy cabbage, potato gratin, Mustard & cider jus

SMOKED AUBERGINE | V, VEA

Ratatouille & grilled goats cheese, sweet potato fries, Dressed salad

DESSERTS

CHOCOLATE BROWNIE | V

Served with chocolate soil, Vanilla ice cream & chocolate syrup

PASSION FRUIT BRULEE | V

2 COURSE £25 | 3 COURSES £30

Minimum Numbers | 40 people

Silver STARTERS

CAPRESE SALAD | V, GF

Tomato, mozzarella, peppers, basil & pine nuts

SMOKED SALMON | GF

Sliced smoked salmon, capers, pickles, horseradish creme fraiche

MAIN COURSES

SLOW ROASTED TOPSIDE OF BEEF | GFA

NUT ROAST | VE, GFA

Main courses are served with Yorkshire puddings, sage roasted potatoes, cauliflower cheese, honey & rosemary glazed carrots, seasonal cabbage & gravy

DESSERTS

BERRY PAVLOVA | V

Soft meringue, topped with Chantilly cream, berries & raspberry coulis

STICKY TOFFEE PUDDING | V

Served with rum & raisin ice cream & toffee sauce

2 COURSE £28 | 3 COURSES £35

Minimum Numbers | 40 people

Gold STARTERS

WILD MUSHROOM ARANCINI | V

Parmesan & truffle aioli

ANTI PASTI

cured meats and cheeses, bread, pickles, grilled vegetables and olives.

MAIN COURSES

ROAST RIBEYE OF BEEF

Served with Seasoned fries, green beans, grilled tomatoes, portobello mushroom, watercress & Béarnaise sauce

FISH PIE

Topped with Cheddar & chive mash, buttered vegetables

DESSERTS

WHITE CHOCOLATE & PISTACHIO CHEESECAKE | V

White chocolate sauce & pistachio macaron

CHEESEBOARD | V

Served with apricot chutney, grapes, celery, apples & crackers

2 COURSE £35 | 3 COURSES £42

Minimum Numbers | 40 people