



Banqueting Menu – Canapés

Please choose a maximum of 3 canapés per person at £10.50 pp

Canapé Selection – Suggestions

Hot

Selection of soups (if not having soup course)

Cauliflower beignet, sweet raisin puree

Fried quail egg, onion confit, puff pastry

Celeriac salad

Deep fried parmesan, mushroom dressing

Wild mushroom and truffle risotto balls

Cold

Tuna tartar, wasabi, dill and Avruga Avruga caviar

Duck liver mousse, orange jelly

Aubergine mousse, balsamic vinegar

Goats cheese mousse, pickled apple and hazelnuts

Pickled beetroot, walnuts

Chicken liver parfait, red onion

All prices include VAT at current rate



Banqueting Soup Course – £11.50pp

Spring / Summer

Vegetarian

Gazpacho soup, basil oil (cold)

Pea and summer savoury soup

Asparagus and mint soup (seasonal)

Non vegetarian

Lobster bisque

Duck bouillon, confit duck

Bouillabaisse consommé

Autumn / Winter

Vegetarian

Tomato consommé (cold)

Jerusalem artichoke soup (seasonal)

Wild mushroom soup

Non vegetarian

Pheasant bouillon (seasonal)

Haricot bean and Smoked bacon

Shellfish bisque

More soups available if people have special requirements

Any of these soups can also be served as an 'amuse bouche' £4.50 per person

All prices include VAT at current rate.



Banqueting Menus 2016 £79.00

We ask all your guests to have the same starter, main course and dessert with an alternative starter and main course for any vegetarians within your party.

Starters

Smoked salmon mousse, honey and soy, cucumber and dill

Cod, lemon puree, samphire chorizo, and shellfish consommé

Chicken terrine, truffle mayonnaise and green bean salad

Ham hock ravioli, parsley puree, pork jus

terrine of confit duck spiced apple puree and candied hazelnuts

Braised veal ravioli, tomato fondue and sherry cream sauce

Crab salad, crab mayonnaise and tomato jelly

Red mullet, tomato risotto and fennel cream

Terrine of duck liver, Madeira jelly and green bean salad

Roast Quail, wild mushroom and truffle risotto, quail jus

Tuna tartar, scallop and lime and wasabi

Langoustine cannelloni, tomato fondue and shellfish bisque



Main course

Chicken breast, crispy winglet, tarragon puree, wild mushrooms and white wine sauce

Pork loin and cheeks, smoked bacon and savoy cabbage, potato press

Salmon, sorrel herb butter sauce spinach and baby vegetables

Bream, Thai puree stir-fry vegetables and lemon grass foam

Pigeon, potato rosti, celeriac puree and rimoulade

Lamb, boulangère potato, braised fennel and lamb jus

Monkfish, leeks, mussels and saffron consommé

Halibut, shellfish nage, parsley crumb

Beef fillet truffle potato puree, horseradish confit, roast shallots and red wine jus

Duck breast, pan fried foie gras confit, leg braised chicory and orange sauce

Turbot, scallops with a potato and Avruga Avruga caviar herb butter sauce

Sea bass, bouillabaisse soup and roasted langoustines



Vegetarian menu £79.00

Starters

Beetroot and goats cheese salad

Artichoke soup, white truffle oil

Herb gnocchi, tarragon puree and rosemary foam

Celeriac salad, celeriac puree, rimoulade, crispy celeriac with truffle

Caramelised cauliflower, cauliflower puree, sweet raisin and cumin velouté

Main course

Spinach and parmesan ravioli, herb puree and truffle egg yolk

Wild mushroom risotto

Braised fennel and confit tomato salad, Thai spices and lemongrass

Duck egg, fricassee of button onions, and seasonal vegetables

Potato and leek salad, lemon vinaigrette and herbs



Vegan Menu £79.00

Starters

Artichoke 3 ways

Chilled gazpacho soup with warm ratatouille

Summer vegetable and wild mushroom salad with shaved truffle

Main Course

Caramelized fennel with fennel puree and confit tomatoes

English asparagus, wild herb salad and truffle vinaigrette

Bubble and squeak, asparagus, caper and olive relish

Desserts

Seasonal sorbets

Carpaccio of spiced pineapple, raspberry sorbet

Oriental poached pear, mandarin sorbet

All prices include VAT at current rate.



Desserts

Seasonal fruit mousse, caramel ice cream and hazelnut sponge

Lemon curd, shortbread and chocolate ice cream

Banana parfait, lime foam and crystallised coconut

Crème brûlée, exotic fruit sorbet

Chocolate tart, vanilla ice cream

Salted caramel fondant, granny smith sorbet (maximum 60 covers)

Mango parfait, coconut sponge and Malibu jelly

Milk chocolate mousse, hazelnut ice cream and poached blackcurrant

Coffee and Petit Fours at £6.50

All prices include VAT at current rate

Please note that some dishes may vary due to seasonality and are subject to change

but you will be advised of this when choosing your menu

All menus are a minimum of 3 courses. We do not offer a 2 course option.

All menus are restricted to one choice for everyone with an alternative for any vegetarians or dietary requirements.



Children's - Banqueting Menu

Starters

Fresh prawn salad with lemon mayonnaise

Bruschetta of tomato and basil

Soup of the day, croutons

Chicken goujons with garlic mayonnaise

Main courses

Local fish and chips, peas, tartare sauce

Chicken Caesar salad, parmesan, croutons

Pasta carbonara with tomato salad

Tomato and mozzarella pizza, chips and salad

Desserts

Seasonal selection

Two Courses £20.50

Three Courses £24.50

All prices include VAT at current rate.



Finger Buffet Menu - Suggestions

£19.00 per person

Open sandwiches

Chicken Caesar salad

Vegetarian quiches

Panini (selection)

Chicken satay

Soups (selection)

Cheese platter

Supplement of £5.50

We can also offer baps at £4.50 pp

Bacon Baps / Egg Baps / Sausage Baps

If you prefer just cheese and biscuits we can offer a cheese platter only for £56.00 per platter – each platter would suit approx. 5/6 people.

Please note finger buffets are only available for exclusive use events, as an evening buffet and not as an alternative to the main menu.

If you have any particular requests please ask for details.

All prices include VAT at current rate.