



Banqueting Menu

Starter Dishes

Arancini Rice Balls on a bed of Rocked & Alioli (V) **£5.95**

Tempura Prawns with Spring Onions & Wasabi Mayonnaise **£7.25**

Lemongrass Fish Skewers with Sweet Chilli & Lime **£6.95**

Crayfish, Rocket & Avocado Salad with Lime & Chilli Dressing **£7.25**

Smoked Salmon with Capers and Dill Tartar

Chilled Seasonal Melon with Berries and a Raspberry and Mango Coulis (V) **£5.95**

Petit Goats Cheese served with Pine Kernals, Pear and Shaved Fennel Salad and Cider Vinaigrette

Pumpkin Soup with Chilli Oil served with a Pumpkin Seeded Roll

Curried Butternut Squash Soup served with Crushed Popadoms and Crème Fraiche

Roasted Tomato and Basil Soup with Ciabatta Croutons

Main Course Dishes

Roasted Supreme of Chicken with Wild Mushrooms & White Wine Cream Sauce served with Dauphinoise Potatoes & Seasonal Vegetables **£16.95**

Confit of Duck served with Champ Mash and Spiced Plumb Sauce **£18.75**

Braised Ribeye Steak in Red Wine with Shallots & Portobello Mushrooms served with Garlic Mash **£20.95**

Blackened Cajun Salmon with Mexican Rice & Mango Salsa **£17.95**

Roast Loin of Pork with Honey & Grain Mustard, Celeriac Mash, Glazed Baby Carrots and Jus **£18.25**

Roast Sirloin of Beef served with Yorkshire Puddings, Roast Potatoes, Horseradish & Watercress Roast Root Vegetables & Roast Gravy **£21.95**

Pumpkin Risotto infused with White Wine finished with Pecorino Cheese **£16.50**

Butter Bean & Butternut Squash Tajine delicately spiced with Ginger, Green Chilli & Pickled



Lemons served with Steamed Jewelled Couscous **£16.50**

Breast of Duck Glazed with Five Spices served with Plumb Sauce, Parmentier Potatoes and Braised Red Cabbage **£21.95**

Salmon with a Herb Crust and Lemon Butter Sauce served with New Potatoes and Fine Green Beans **£17.95**

Poached Fillet of Chicken Breast, Baked Tomato & Balsamic Roast Onions **£17.95**

Corn Fed Chicken, Field Mushrooms served with a Tarragon Cream Sauce **£18.95**

Rosemary & Garlic Leg of Lamb, Roast Potatoes & Fine Green Beans served with a Red Current Jus **£21.25**

Pan Fried Fillet of Sea Bass with a Broadbean and Pea Risotto

Spinach, Chickpeas & Potato Curry served with Pilau Rice (V) **£17.95**

Goats Cheese Croquette with Wild Mushroom Sauce (V) **£16.95**

Braised Belly of Pork with a Kentish Cider Sauce, Caramelised Apples and Mustard Mash

Fillet of Beef Wellington, Port Jus, Dauphinoise Potatoes and Fresh Seasonal Vegetables

Rump of Lamb with a Rosemary, Redcurrant and Red Wine Jus served with Bubble and Squeak and Roasted Root Vegetables

Butternut Squash and Feta Cheese Wellington served with a Tomato Coulis

Honey Glazed Pork Fillet with a Wild Mushroom and Mustard Sauce

Provençal of Vegetable Pitinier served with a Watercress Sauce

Desserts

Sticky Toffee Pudding with Butterscotch Sauce

Warm Chocolate Brownies with Honeycomb Ice Cream

Strawberry Tart with Clotted Cream

White Chocolate Cheesecake, Blueberry Compote and Raspberry Sorbet

Sicilian Lemon Tart with Pistachio Ice Cream

British Cheeseboard with Chutney, Celery & Grapes



Coffee

Freshly Brewed Coffee with After Dinner Mints **£2.75**

Freshly Brewed Coffee with Petit Fours **£3.75**