

Banqueting Menus

When selecting your menu we ask you to choose one starter, main course and dessert for your party, multi choice menus are not available. Our Chef will be more than happy to discuss tailor-made menus with you.

STARTERS

Chilled Sweet Melon and Seasonal Fruits (v)	£5.15
Our Homemade Chicken Liver, Duck and Orange Pate with Chutney & Toasts	£5.15
Cajun Spiced Chicken Breast on Caesars Salad	£6.00
Heritage Tomato, Basil and Mozzarella Salad (v)	£6.20
Smoked Salmon Carpaccio	£6.50
Prawn and Smoked Salmon Marie Rose	£6.55
Warm Roasted Onion & Gruyere Cheese Tart, Honey Cup Mustard Dresses Leaves	£6.80

SOUPS served with petit pain and butter rosettes

Cream of Farmhouse Vegetable Soup (v)	£4.95
Tuscan Minestrone (v)	£4.95
Cream of Leek and Potato (v)	£4.95
Cream of Tomato and Roasted Red Pepper Soup with Fresh Basil (v)	£4.95
A Veloute of Chicken and Sweetcorn	£4.95

Our Chef will be happy to prepare any different soup at the bride & grooms request

MAIN COURSE

Roast Breast of Turkey <i>With sage and onion, chipolata sausage, rich roast gravy, pommes fondant and fresh vegetable medley</i>	£16.70
Breast of Chicken Royal Huntsman <i>Breast of chicken served with a tomato rich white wine and mushroom sauce scented with tarragon vinegar, pommes fondant and fresh vegetable medley</i>	£17.70
Roast Breast of Chicken Anglaise <i>Breast of chicken wrapped in bacon served with sage and onion stuffing, rich roast gravy, rosemary roast potatoes and a medley of fresh vegetables</i>	£17.70
Noisettes of British Lamb <i>Served with a minted pear and redcurrant and rosemary gravy, roast potatoes, Vichy carrots, cauliflower floret, and a green bean bundle</i>	£17.70
Fresh Salmon Fillet <i>On asparagus with a white wine sauce, minted new potatoes and fresh vegetable medley</i>	£19.40
Fresh Seabass Fillet <i>Rolled around roasted Mediterranean vegetables, served with a fresh tomato and basil sauce, with a medley of fresh vegetables and pommes fondant</i>	£19.40
Seared Medallions of Pork Loin <i>With a cider and apple cream sauce pommes fondant, and fresh vegetable medley</i>	£19.40
A Paupiette of Turkey Breast <i>With a pork, fresh thyme and apricot centre, served on a sage and onion mash with sherry jus, with roast potatoes and a fresh vegetable medley</i>	£19.40
Rump of Lamb <i>Carved over roasted Mediterranean vegetables, with a Marsalla jus, served with a fresh vegetable medley and gratin Dauphinoise potatoes</i>	£20.90
Roast Sirloin of Beef <i>Served with Yorkshire pudding and rich roast gravy, pommes fondant and fresh vegetable medley</i>	£20.90

VEGETARIAN MAIN COURSE

Roasted Mediterranean Vegetable Torte <i>Served on fresh tomato and basil sauce</i>	£16.70
Caramelised Onion and Mature Cheddar Cheese Tart <i>Served on fresh tomato and basil sauce</i>	£16.70
Spinach, Mushroom and Pepper Parcel <i>Served on a tomato and herb infusion</i>	£16.70
Root Vegetable, Cranberry and Goats Cheese Nut Roast <i>Served on a thyme scented vegetarian gravy</i>	£18.80

All vegetarian main courses are served with a vegetable medley and pommes fondant

DESSERTS

Strawberry and Cream Cheesecake	£5.15
Lemon Tart	£5.15
Tiramisu Torte	£5.15
Decadent Chocolate Fudge Cake	£5.15
Baileys Cheesecake	£5.15
Toffee Pecan Cheesecake	£5.15
Chocolate Truffle Torte	£5.50
Mango Charlotte Torte	£5.50
Our Patisseries Fresh Seasonal Glazed Fruit Tart	£6.00
A Warm Apple Crumble Tart, with Creamy Dairy Custard	£6.20
Chef's Ultimate Sticky Toffee Pudding	£6.20
A Trio of Mini Desserts (Mini Lemon Cheesecake, Mini Chocolate Truffle, Mini Strawberry Shortbread)	£6.25
A Selection of Farmhouse Cheeses, Biscuits & Homemade Chutney Served to the centre of each tables (serves 10)	£52.00
Coffee served with chocolate mints	£2.00
Coffee served with homemade petit fours	£3.65

CHILDRENS MENU

Melon Boat



Chicken Nuggets and Chips

or

Sausage, Chips & Beans



Dairy Ice Cream

£10.50 per child

If you would prefer, the children can have a half portion of the adult meal. This will be charged at half the price of your chosen menu. All children to have one set menu.



Drink Options

Create your own package from the list below.

A full wine list is also available upon request.

Bottle of Sol, Moretti or Heineken	£3.65
Glass Bucks Fizz or Glass Alcoholic Fruit Punch	£4.20
Glass House Wine (175 ml)	£4.40
Glass Mulled Wine or Glass Sparkling Wine (125 ml) or Glass Pimms No.1	£4.70
Glass Belini or Glass Kir Royale	£5.25
Jug of Squash	£3.65
Jug of Fresh Orange	£5.25
Jug of Fruit Punch	£6.30
Bottle of House Wine	£17.30
Bottle of Sparkling Wine (Pigalle Brut)	£19.40
Bottle of Prosecco (St. Orsola)	£22.55
Bottle of Piper-Heidsieck Brut Champagne	£47.25

CANAPES

Any 3 Canapés £8.80 per person
Any 4 Canapés £9.40 per person
Any 6 Canapés £11.95 per person

Assorted Savoury Pastry Selection, including vegetarian options
Mini Yorkshire Puddings with Sausage and Onions, Beef and Horseradish
Mini Pie Selection - shepherd pie, steak and ale pie, chicken and tarragon pie
Smoked Salmon and Dill Terrine on Rye Bread
Mini Quiche Platter
Mini Aberdeen Angus Cheeseburger
Mini Italian Bruschetta Selection

ALTERNATIVES CANAPES

Strawberries and Cream (June, July & August only- ask for price when out of season)	£6.65 per person
Eton Mess (June, July & August only- ask for price when out of season)	£7.30 per person
French Macaroons	£7.75 per person

