



BANQUETING MENU

THREE COURSE

£35.00 PER PERSON

STARTERS



Roasted red pepper & tomato soup V, GF
Warm bread roll

Ham hock terrine GFA
Piccalilli, toasted sourdough

Herby avocado hummus V, VE, GFA
Sunflower & pumpkin seeds, pitta bread

Smocked salmon roulade GF
Smoked salmon, spinach, cream cheese



MAIN COURSE

Chicken breast wrapped in Parma ham GF, D
Roast potatoes, seasonal vegetables, gravy

Moroccan spiced vegetable tagine V
Cous cous

Braised blade of beef GF
Creamy mash, honey roasted carrots

Pan fried salmon fillet GF
Crushed new potatoes, creamed leeks



DESSERTS

Triple chocolate brownie GF
Dark chocolate sauce, vanilla ice cream

White chocolate cheesecake
Raspberry coulis

Sticky toffee pudding GF
Toffee sauce, vanilla ice cream

Selection of ice cream & sorbet GF

Produced in an environment where nuts may be present.

Please make a member of staff aware of any allergies

v - vegetarian / ve- vegan / vea - vegan available / gf - gluten free / gfa - gluten free available / df - dairy free

