

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

Smoked 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