

Sample Banqueting Menus

Please choose one set meal for all your guests

Price per
person

Starters

Chicken and roasted garlic terrine with salsa Verde	6.25
Duck liver parfait with fig chutney	7.00
Duo of salmon and mackerel, gazpacho dressing and endive salad	6.00
Sweet potato and ginger soup with lime crème fraîche	6.00
Roasted tomato soup spotted with a basil oil and herb sippets	6.00
Cream of leek and potato soup with chive crème fraîche	6.00
Galia melon with a pineapple & lemon balm salsa	7.00
Oak smoked salmon - baby capers & olive oil	8.25
Pork Belly with an Oriental stir fry vegetables	7.25
Seared chicken with classic nicoise salad	7.00
Brochette of Tomato & Mozzarella with rocket salad	7.25
Warm roasted Mediterranean vegetables and goats cheese tart	7.50
Tian of prawns with pickled cucumber and bloody Mary dressing	7.25

Intermediate

Sweet potato and ginger soup with lime crème fraîche	6.00
Roasted tomato soup spotted with a basil oil and herb sippets	6.00
Cream of leek and potato soup with smoked sea salt and chive	6.00
Lemon Sorbet	3.95
Herb crusted salmon with white bean and vegetable ragout, saffron potatoes	10.45
Pan fried fillet of sea bass - grilled Provençal vegetables	12.95

Mains

Herb crusted salmon with white bean and vegetable ragout, saffron potatoes	19.00
Pan fried pork loin steak set on ratatouille with a red wine sauce	19.00
Baked breast of chicken with sautéed cabbage and bacon and Madeira jus	19.00
Braised blade of beef with rich wine sauce	19.00
Roasted lamb rump with rosemary mashed potato and a red wine jus	19.00
Roasted loin of pork, apricot & lemon stuffing with sage and onion gravy	20.00
Roast sirloin of beef with herbed Yorkshire pudding, horseradish sauce, rich pan gravy	25.50
Individual fillet of beef wellington, thyme jus	29.95
Corn fed chicken with celeriac dauphinoise and grain mustard cream	23.00
Chicken supreme wrapped in bacon with bubble & squeak with wild mushroom and thyme voloute	22.00
Braised shank of lamb with colcannon mash and bay leaf jus	23.50
Pan fried fillet of sea bass - grilled Provençal vegetables	24.00
Tomato & Saffron risotto	19.00
Wild mushroom, red onion & brie strudel with an onion & garlic cream	19.00

Open Lasagne of Aubergine with smoked mozzarella

21.00

All main courses are served with a selection of seasonal vegetables and potatoes

Desserts

Baileys cheesecake and banana cream	6.00
Pear and almond tart with crème anglaise	6.00
Sticky toffee pudding with cream	6.00
White chocolate and raspberry brulee	6.00
Profiteroles filled with vanilla cream, presented with chocolate sauce	6.00
Glazed st Clements tart with caramelised oranges	7.00
Selection of British & continental cheeses	8.00
Eton mess	7.00
Vanilla Crème Brulle	7.00
Rhubarb Panocotta	7.00
Chocolate Milk Tart with an orange and brandy Chantilly	7.00

Extras

Table platter of English cheeses with celery, grapes and biscuits (Serves 8-10 pax)	50.00
Coffee and petit fours	4.50
Coffee and Qchocolate	4.00

If you would prefer to offer a pre ordered choice menu there will be a £5.00 per head supplement.

Prices are inclusive of VAT @ 15%

Menu suggestions

Menu A

Trio of melon	6.00
Baked breast of chicken with sautéed cabbage and bacon and Madeira jus	19.00
White chocolate and raspberry brulee	6.00
Coffee and chocolate mints	4.00

Menu B

Cream of leek and potato soup with smoked sea salt and chive	6.00
Pan fried pork loin steak set on ratatouille with a red wine sauce	19.00
Pear and almond tart with crème anglaise	6.00
Coffee and chocolate mints	4.00

Menu C

Duck liver parfait with fig chutney	6.50
Herb crusted salmon with white bean and vegetable ragout, saffron potatoes	19.00
Profiteroles filled with vanilla cream, presented with chocolate sauce	6.00
Coffee and chocolate mints	4.00