



Banquet Menu 2016

Starters

Wild Mushroom, Brioche toast
Red onion & Goats cheese tart
Chicken Liver & Cognac Parfait
Smoked fish terrine, Lemon Mayo
Crayfish- Prawn Cocktail – Marie Rose Sauce
English Asparagus, hollandaise Sauce
Smoked Salmon, Crème Fraiche

Soups

Roasted Tomato and Basil
Watercress & Potato
Butternut squash & Sage
Broccoli and Stilton
Leek & Potato

Mains

Pork tenderloin, Plum & Apple compote, Madeira Jus
Roast Breast of Norfolk Turkey, cranberry stuffing, red wine jus
Gressingham Duck Breast, poached dried apricots, port jus
Roast Sirlion of Beef, Yorkshire Pudding, Red Wine Jus
Grilled lamb Rump, Rosemary, pea puree, mint Jus
Rack of Lamb, sweetbread, Lamb jus + **£2.50 Supplement pp**
Slow braised beef Featherblade, merlot gravy, roasted shallots
Pan-fried Chicken Supreme, artichokes, Watercress jus
Poached pave of Salmon, Seafood Risotto
Baked Cod, light Champagne broth
Grilled Fillet of Sea-bass, Spinach, Caper butter
Fillet of Beef, Wild mushroom fricassee, red wine jus + **£2.50 supplement pp**

Vegetarian

Butternut Squash risotto
Wild mushroom & Pearl barley risotto
Mixed vegetable cassoulet
Sweet potato & Pumpkin korma, rice

Desserts

Vanilla crème brulee, Shortbread biscuits

Baileys bread & butter pudding, custard
Apple, Pear & Elderberry crumble, custard
Dark Chocolate- Orange delice, Tuile biscuits
Profiteroles, Chantilly cream, Chocolate sauce
Banana & date pudding, toffee sauce
Riviera tiramisu, Coffee ice cream
Salted caramel tart, honeycomb
Strawberry Fool
Lemon Posset, Vanilla shortbread
Lemon Meringue pie
Cheese & biscuits + **£2.50 Supplement pp**

If you have your own ideas or would like our talented team of chefs to create a bespoke menu for you – just ask!