



## Banqueting Menu

### Soups

Roasted Tomato and Basil Soup (v, gf)  
Watercress & Potato Soup (v, gf)  
Butternut squash & Sage Soup (v, gf)  
Broccoli and Stilton Soup (v, gf)  
Leek & Potato Soup (v, gf)  
Garden Pea and Mint (v, gf)  
Red Pepper and Coconut (v, gf)

### Starters

Sautéed Wild Mushroom, Brioche Toast, Watercress (v)  
Red Onion & Goats Cheese Tart, Mixed Leaf Salad (v)  
Chicken Liver & Coburn Port Parfait, Fruit Chutney, Toasted Bread  
Smoked Fish Terrine, Lemon Mayo (gf)  
Crayfish- Prawn Cocktail – Marie Rose Sauce, Baby Gem Lettuce (gf)  
Tomato and Mozzarella Salad, Wild Rocket, Pesto Dressing (v, gf)  
Traditional Oak Smoked Salmon, Capers and Lemon (gf)  
Seasonal Melon Pearls, Raspberry Coulis (v, gf)  
Breaded Deep Fried Brie, Cranberry Sauce (v)  
Ham Hock, Chicken and Pistachio Terrine, Piccalilli, Toasted Brioche

### Mains

Pork Tenderloin, Plum & Apple Compote, Baby Potatoes Madeira Jus (gf)  
Roast Breast of Dorset Turkey, Apricot Stuffing, Roast Potatoes, Poultry Gravy  
Roasted Duck Breast, Roasted Cherry Tomatoes, Creamy Mash Potato, Orange Glaze  
Roast Sirloin of Beef, Yorkshire Pudding, Roast Potatoes, Red Wine Jus  
Rosemary Marinated Grilled Lamb Rump, Gratin Potato, Pea puree, Mint Jus (gf)  
Chicken Breast Roulade with Spinach and Cream Cheese, Mashed Potato (gf)  
Slow Braised Blade of West Country Beef, Creamy Mash Potato Buorguignon Sauce

Baked Atlantic Cod Fillet, Parsley Potatoes, Citrus Hollandaise (gf)  
Grilled Fillet of Sea-bass, Crushed Potatoes, Spinach, Caper Butter (gf)  
Grilled Salmon Steak, Mashed Potatoes, Coriander Salsa (gf)  
South Coast Plaice Fillet, Wilted Spinach, Baby Potatoes, Hollandaise and Mature  
Cheddar Glaze (gf)  
Spinach and Potato Gnocchi (v)  
Creamy Wild Mushroom Linguini (v)  
Warm Mediterranean Pasta Salad (v)  
Vegetable Thai Green Curry, Jasmine Rice (v)

## *Desserts*

Vanilla Crème Brule, Shortbread Biscuits  
Baileys Bread and Butter Pudding, Vanilla Custard  
Dark Chocolate- Orange Delice Bar, Blackcurrant Sorbet  
Profiteroles, Chantilly Cream, Chocolate Sauce  
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream  
Riviera Tiramisu, Mocha Ice Cream  
Salted Caramel Banana Split (gf)  
Strawberry Eton Mess (gf)  
Lemon Posset, Elderflower Sorbet (gf)  
Baked New York style Cheesecake, Blueberry Compote  
Fresh Seasonal Fruit Salad (gf)