

BANQUETING MENU

Please choose one of each course

STARTER

Roasted butternut squash & sweet potato soup

Mediterranean tomato soup

Mushroom leek & watercress soup

Ham hock terrine
Piccalilli, toasted focaccia bread

Red onion & goat's cheese tart
Baby leaf salad with a balsamic glaze

Roasted vegetables & feta cheese salad Green pesto dressing



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MAIN

Roast sirloin of beef

Wholegrain mustard mashed potato, roasted carrot & green beans, red wine jus

Roast loin of pork

Herb crust & burnt apple sauce, triple roasted potatoes, braised red cabbage and peas, roast jus

Breast of chicken wrapped In parma ham

Dauphinoise potato, button mushrooms and onions, fin champagne chervil and cream sauce

Breast of chicken

Stuffed with a sundried tomato, coriander and chicken mousse, thyme and rosemary roasted potatoes, green beans, broccoli and garden peas

Baked herb crusted cod loin

Baby new potatoes, wilted spinach, green beans, charred cherry tomato

VEGETARIAN MAIN

Baked stuffed pancakes

Mushroom ragout, glazed cheese sauce

Garlic roasted butternut squash

Ratatouille with aubergine, peppers, courgette and tomatoes

Baked sweet potato

Coconut curried chick pea and peppers

Vegetable wellington

Roasted vegetables, tomato sauce In puff pastry



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DESSERT

Apple tart
Vanilla infused cream

White chocolate cheesecake Fresh cream and strawberry

Mango and passion fruit torte Fresh cream and raspberries