

Banqueting Selection menu

The following selection has been put together by our Head Chef, John Thornton. Should you wish to discuss something outside this menu John would be more than happy to talk this through with you.

Starters

Homemade cream of tomato and basil oil soup
(Other soups available on consultation)

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Trio of melon
Honeydew, Watermelon & Cantaloupe drizzled with strawberry syrup

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Chicken liver pate bruschetta
Blended chicken cream, herbs & brandy presented upon garlic toasted bread

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Caramelised onion and goat's cheese tart
A pastry boat sweetened with red onions and melted goats cheese

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Continental meat and pesto platter
Sliced pancetta, salami and chorizo complemented with feta cheese and marinated olives

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Zesty chilli tiger prawns
A combination of prawns, chilli, lime & green beans presented upon herb salad

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Smoked duck and beetroot salad
Aromatic slivers of duck and poached beets accompanied with French leaves

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Forever Green

Mains

Roast sirloin of beef with traditional Yorkshire pudding and natural gravy

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Roast loin of pork with sausage & sage seasoning and apple & stilton compote

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Supreme of chicken, braised with baby onions & mushrooms and covered in a cream and leak sauce

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Braised shank of lamb, slow cooked tender lamb flavoured with red wine & rosemary, served with root vegetables

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Paupiette of chicken, a boneless fillet of chicken combined with a chorizo mousse filling, served with a thyme sauce

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Honey & Stout pork steak, a reduction of Guinness and sweet honey glazed over a thick cut of pork

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Ribeye of beef, cooked medium with black pepper, served with sautéed mushrooms and onions

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Best end of lamb, cutlets of lamb coated with a wholegrain mustard and herb crust. A drizzle of redcurrant and mint jus
£2 supplement per person

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Forever Green

Mains – Fish

Orange & dill coated salmon, baked with butter and black pepper

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Chorizo baked cod, boneless white fish topped with sliced chorizo and enhanced with a green pesto oil

Mains - vegetarian

Shepherd Pie, puy lentils & diced vegetables combined with herbs and topped with goats cheese and crushed potato

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Mushroom stroganoff, forest mushrooms, onions, cream and mustard presented with herb infused rice

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Stuffed peppers, a vegetable risotto baked with a capsicum and enhanced with haloumi cheese, served with a tomato garlic sauce

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All mains are complemented with seasonal vegetables and a potato dish to suit

Forever Green

Sweets

Homemade toasted oatly crumble, seasonal fruits topped with a crunchy
thatch served with a vanilla custard

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Chocolate fudge cake served with vanilla ice-cream

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Raspberry crème brulee, fresh raspberries baked in a rich egg cream,
glazed with a sugar roof

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Toffee and honeycomb cheesecake, rested in a pool of caramel sauce

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Banana trifle, layers of jelly and cream separated with banana custard

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Continental cheese & biscuits, a selection of three cheeses presented with
grapes, celery and savoury biscuits

Freshly brewed tea & coffee with milk and sugar

£2.50 supplement per person