

BANQUETING MENUS



STARTERS

Leek and Potato Soup with crème fraiche & snipped garden chives (v) £5.95

Tomato and Basil Soup with green pesto crouton (v) £5.95

Pea and Ham Soup finished with cress & truffle oil £6.25

Smooth chicken liver parfait, toasted buttery brioche with a caramelised red onion chutney £7.50

Freshly sliced ripe honeydew & watermelon topped with freshly sliced garden mint & mango coulis (v) £6.95

Pressed ham hock & honey terrine £6.50

Warmed caramelised red onion, goats cheese & redcurrant tart (v) £6.95

Confit duck salad with pancetta, watercress & a sweet chilli dressing £7.50

Thinly sliced smoked salmon, capers, baby leaves & fresh lemon with slices of brown bread £8.95

MAIN COURSES

Grilled fillet of salmon, fresh spinach crushed new potatoes with a white wine butter sauce £24.00

Pan roasted chicken with potato fondant and Mediterranean vegetables £15.95

Pork tenderloin served on a Colcannon mash potato and an English cider Jus £14.95

Pan roasted chicken supreme, garden pea and pancetta finished with a tarragon sauce £16.95

Slow braised beef feather blade of beef with a roasted shallot gravy £16.95

Butternut squash and fresh sage risotto finished with olive oil and Parmesan cheese shavings (v) £14.00

French goats cheese layered with roasted vegetables and served on a creamy, spinach and white wine sauce (v) £14.00

Fillet of sea bass with sun blushed tomato and olive tapenade £18.50

Roasted sirloin of beef with Yorkshire pudding and a red wine jus £24.00

Pan roasted duck breast with a fresh thyme and cranberry reduction £19.50

Seared and roasted lamb rump sliced pink on Dauphinoise and glazed with a rosemary and red wine jus £22.00

All main courses are served with potatoes and a selection of fresh vegetables unless stated

DESSERTS

Warmed sticky toffee pudding finished with salted caramel sauce and vanilla ice cream £6.95

Profiteroles filled with sweetened cream and topped with a warm chocolate sauce and fresh fruit £6.50

Baked set lemon tart served with Cornish clotted cream and berries £6.95

Warmed moist chocolate brownie served with melting vanilla ice cream £7.50

Hallmark pavlova: meringue nest filled with whipped cream & fresh raspberries, strawberries & blackberries £5.95

Assiette of Hallmark desserts: chilled strawberry jelly, warmed chocolate brownie and zesty lemon cheesecake served with sweetened whipped cream £8.50

Freshly brewed Tea, Coffee & Mints £2.95

Freshly brewed Tea, Coffee & Petit Fours £4.25

Please select one option from each course for your whole party
(with the exception of guests with special dietary requirements – we will be happy to discuss this with you)