

Food & Beverage

Banqueting Menus

CANAPÉS

Please choose either canapés selection and then choose 3 from that list.

Canapés will be served with your pre-reception drinks

CANAPÉS

@ £7.50 p/p
(choose 3 from below)

Quails Egg Scotch Egg V

Smoked Salmon Blini, Avruga
Caviar

Oxtail Kromeski

Tuna, Cucumber, Maki Roll

Parmesan Cheese Sable V

Smoked Haddock Tempura

LUXURY CANAPÉS

@ £11.00 p/p
(choose 3 from below)

Mini Shepherds Pie

Smoked Duck, Truffle French
Beans

Celeriac Shooter V

Mushroom and Parmesan
Pastry V

SOUP

Priced Separately

Butternut Squash & Parmesan
Cheese
..... £8.00

Jerusalem Artichoke with
Parsley Oil
..... £8.00

Creamed White Onion with
Truffle Oil
..... £8.00

Leek & Potato with a Chive
Chantilly
..... £8.00

Roasted Tomato with Foccacia
Bread, Black Olives
..... £8.50

Green Pea & Ham Soup with
Ravioli
..... £8.50

FIRST COURSE

Priced Separately

Hot Boudin Blanc with Spiced
Lentils, Pea Shoots V
..... £9.00

Deep Fried Goats Cheese with a
Sweet & Sour Onion Compote
and Tomatoes V
..... £9.00

Chicken Liver Parfait, Peppered
Pineapple Compote, Brioche
..... £9.50

Gravadlax, Variation of Beetroot,
Cress
..... £9.50

Cold Smoked Salmon with
Pickled Mushrooms
..... £11.00

Roasted Quail with Compote,
Nougatine bread and a Truffle
Vinaigrette
..... £12.00

Ravioli of Seafood, Classical
Bisque
..... £13.00

Banqueting Menus continued...

SORBET

@ £4.95 p/p

Vodka, Celery & Thyme

Pink Grapefruit & Champagne

Gin & Tonic with Lemon

Cranberry with Peach
Schnapps

Orange & Chardonnay

FISH COURSES

Can be chosen as main course or
as an intermediary fish course.

Main Course	Fish Course
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Horseradish Pickled Herrings with Swedish Crisp Bread £15.00	£11.00
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Tea Smoked Mackerel, Soused Vegetable Salad £18.00	£12.00
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Roast Ling with Potato, Pancetta & Hazlenut Vinaigrette £19.00	£14.50
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Sea Bream with Fondant Celeriac, Speck and a Herb Salad £22.00	£12.00
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Lemon Sole with Shitake Croquette, Pickled Fennel and a Noilly Prat Velouté £24.50	£15.50
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MAIN COURSES

Meat & Poultry

Roast Organic Chicken, Red
Wine Shallots & Smoked Potato
..... £19.50

Braised Shin of Beef,
Horseradish Potatoes,
Mushroom Jus
..... £22.00

Casserole of Lamb, Lardons of
Bacon, Savoy Cabbage and
Cocotte Potatoes
..... £22.00

Guinness Braised Veal Shank
with Goats Cheese Ravioli
..... £24.00

Slow Cooked Pork Belly, Spiced
Fruit, Fondant Potato, Thyme Jus
..... £24.00

Duck Breast Beetroot Puree,
Parsnips, Beet & Creamed
Potatoes
..... £25.00

Roasted Sirloin Beef, Café de
Paris, Fondant Potato and red
wine jus
..... £33.50

Roast cutlets of Lamb with a
Herb Crust, Confit Tomatoes &
Black Olive Mash
..... £35.00

MAIN COURSES

Vegetarian
@ £17.50 p/p

Chicory Tart Tatin

Gnocchi with a Smoked Tomato
Butter Sauce

Risotto with Seasonal
Vegetables & Forest Mushrooms

Celeriac Fondants, Baby Leeks &
Truffle Sabayon

Your main course is
accompanied by mixed
seasonal vegetables served
'family style'

- Food & Beverage prices shown are current only and can be subject to change at any time.
- One menu to be selected for all (unless dietary / children requirements advised in advance)
- For a current wine list or to see our childrens menu please contact our Wedding Co-ordinator
- A complimentary tasting of your chosen menu is offered for the Bride & Groom prior to the wedding day.

DESSERT

@ £9.50 p/p

Banana Crème Brulée

Vanilla & Rum Pannacotta,
Marinated Red Fruits

Dark Chocolate Tart, Crème
Fraiche

Chocolate & Coffee Marquise,
Coffee Anglaise

Passion Fruit Délice with
Raspberry Coulis

Summer Pudding with Clotted
Cream

Raspberry Cheesecake, Iced
Lemon Yoghurt

Lemon Curd Tart, Cardamon
Cream

Banana Mousse, Toffee,
Mascarpone & Amaretto

Poached Apricots with Greek
Yoghurt & Honey Madeleine

If wedding cake is to be served
as dessert there will be a £5.50
p/p plating charge

CHEESE

Regional Cheese with Biscuits
£10.50 p/p or £79.00 as
cheeseboard p/table

COFFEE

@ £3.50 p/p

Served with Chocolate Truffle