



## BANQUETING MENU OPTIONS – SAMPLE MENU

Please choose **One Starter, One Main and One Dessert** in order to create your set menu  
All dietary requirements will be catered for by our Head Chef

Selection of Bread Rolls

### Starters

Ham Hock Terrine, With Apple Gel, Burnt Leek Powder, Sour Dough Crostini  
Ballantine of Chicken Wrapped in Bacon, Chargrilled Little Gem, Caesar Dressing  
Chicken Liver Pate, Homemade Cumberland Sauce, Brioche Toast

### Mains

Pan Seared Chicken Breast, Savoy Cabbage Tossed In Pancetta, Chargrilled Baby Leek, Thyme Jus  
Maple Roasted Rack of Pork, Parsley Mash, Creamed Leeks, Juniper Blackberry Sauce  
Roast Cod Loin, Parsley Lemon Crust, Crushed New Potato, Sauce Verge

### Desserts

Glazed Lemon Tart, Lemon Gel, Clotted Cream  
Rum and Raisin Cheesecake  
Chocolate & Caramel Truffle

### Cheese Boards

British Cheese Board	£7.00
British Cheese Board and Port	£10.00

### Fifth Course

Tea, Coffee, Biscuits	£2.70
Tea, Coffee, Chocolates	£3.70

All prices quoted are EXCLUDING VAT  
Dietary information is available upon request

