



Three Course Meal

Menu Bronze

Freshly Baked Artisan Breads

Gravlax served with fresh lemon & dill mayonnaise **GF**

Grilled Harissa Haloumi with hot honey & toasted sesame **V & GF**

Jamon Croquettes with harissa mayonnaise

Caprese Salad; Buffalo Mozzarella, heritage tomatoes & basil **V or Ve & GF**

Bang Bang Chicken served with a Thai spiked salad

Caramelised Red Onion & Goats Cheese Filo Tart **V**

Butternut Squash soup **Ve & GF**

Chicken Supreme served with sautéed wild mushrooms, Dauphinoise potato and tarragon & cream sauce **GF**

Braised Lamb Shank served with herby mash & a red wine jus

Haddock Fillet with tarragon sauce Vierge & crushed new potatoes **GF**

Oven Roasted Salmon Fillet served on a lentil & paprika potage with fresh dill dressing **GF**

Chicken Breast Stuffed With Mozzarella & Basil wrapped in Prosciutto ham served with thyme roasted new potatoes

Choose any two desserts from the menu

Tea, Filter Coffee & sweet treats





Three Course Meal

Menu Silver

Freshly Baked Artisan Breads

Homemade Scotch Egg served with mustard mayonnaise

Crayfish & Prawn Cocktail in a Marie rose sauce **GF**

Ham Hock Terrine served with piccalilli **GF**

Warm Goats Cheese with roasted baby beets & balsamic **V & GF**

Portobello Mushroom stuffed with mild creamy stilton on sourdough **V**

Mini Vegan Tacos filled with avocado & pico de gallo **Ve**

Beef Bourguignon, with pancetta & mushrooms in a red wine sauce served with
garlic mashed potato

Pan Fried Duck Breast with red cabbage puree, redcurrant jus, served with
dauphinoise potato

Fillet of Seabass on a bed of fresh pea & asparagus risotto Verde **GF**

Braised Oxtail with carrot & swede puree, & sticky red wine jus

Cornfed Chicken Supreme with sage lemon & thyme stuffing, glazed carrot,
baby roast potatoes & white wine gravy **GF**

Choose any two desserts from the menu

Tea, Filter Coffee & sweet treats





Three Course Meal

Menu Gold

Freshly Artisan Breads

Lobster Salad served with chive & truffle mayonnaise **GF**

Peppered Carpaccio Fillet Beef with fresh parmesan shavings **GF**

Seared Scallops with pea puree & crispy Pancetta **GF**

Arancini filled with wild mushrooms, parmesan & truffle **V**

Roasted Butternut Squash Risotto drizzled with truffle oil **Ve & GF**

Pear Carpaccio with Roquefort, honey glazed walnuts & rocket **V or Ve & GF**

Herb Crusted Rack of Lamb served with spinach, a red wine jus & dauphinoise potato

Monkfish Fillet Wrapped In Prosciutto ham, served with a warm chive butter sauce & scallion mash **GF**

Sliced Medallions of Beef served with potato rosti & Béarnaise sauce **GF**

Pan Fried Halibut Fillet served on a parsley & chive potato cake, samphire & hollandaise dressing

Classic Beef Wellington served with dauphinoise potato, wilted spinach & red wine jus (supplement)

Choose any two desserts from the menu

Tea, Filter Coffee & sweet treats





Vegetarian & Vegan Main Course Options.

(Please choose one)

Char Grilled Peppers Filled with Mediterranean Ratatouille & giant couscous with roasted red pepper sauce **Ve & GF**

Creamy Wild Mushroom Stroganoff served with basmati rice **V** or **Ve & GF**
Sweet Potato, Vegetable & Stilton Filo Parcel served with roasted tomato sauce **V**

Sweet Potato, Lentil & Coconut Curry with basmati rice **Ve & GF**
Mushroom & Spinach, Rosemary & Thyme Wellington **Ve**

Lentil Bolognaise with toasted chickpeas, roasted red peppers & crispy kale **Ve & GF**

Dessert

Glazed Lemon Tart

Banoffee Pie

Dark Chocolate Truffle & Salted Caramel Torte

Mixed Red Berry Cheesecake

Eton Mess (**Ve opt**) & **GF**

Lemon Posset with raspberry **GF**

American Double Chocolate Brownie (nut free)

Dark Chocolate Fondant

Sticky Toffee Pudding

Treacle Tart with Cream

White Chocolate & Madagascan Vanilla Mousse **GF**

Vanilla Panacotta & Red Berry Compote **GF**

Strawberry Fool Stack with Shortbread Biscuit

Pimms Jelly **GF**

Sticky Toffee Pear Pudding **Ve & GF**

Baileys Milk Chocolate Mousse **GF**

Individual Passion Fruit Pavlova **GF**

Vanilla Crème Brûlée **GF**

Sticky Date Brownie **Ve & GF**

Vegan Chocolate (& Avocado) Mousse w' Raspberries & Pistachio **Ve & GF**





Trio Of Desserts – Shortbread biscuit with strawberry fool, zesty lemon posset with raspberry, mini double chocolate brownie (supp)

Sharing platter – Selection of our best loved miniature deserts; Ideal for sharing. (supp)

Selection of English & Continental Cheese & Biscuits (supp)

Additional Mixed Berries to be served with your Dessert choices (supp)

Cheese Towers (photos & quote available on request)

Please choose one option from each course (two for dessert).

The second choice must be a vegetarian dish from the list.
All guests should then pre-order from your two selected items.

Alternatively choose 2 main courses + 1 vegetarian option for an additional £3.00 per person.

Please feel free to mix and match items from different menus.

Our team need access to kitchen facilities;
or we can bring our own for a cost of £500 (for every 200 guests).
Children 9 years and under, please see our children's menus.

Menu includes crockery, cutlery, linen napkins & linen cloths for dining tables.

