



# Feasting Menu

(Ve) Indicates Vegan (V) Indicates Vegetarian

## Silver Menu

Freshly Baked Artisan Breads

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Choose any two dishes

Chicken Chasseur with Baby Mushrooms, cooked in creamy White Wine Sauce GF

Poached Salmon Fillet - served in a Dill, Lemon, & Cream Sauce GF

Traditional Cottage Pie topped with Creamy Mashed Potato GF

Chicken with Pancetta, Wholegrain Mustard & Crème Fraiche sauce GF

Pork Meatballs in a Rich Italian Tomato Ragu GF

Coq Au Vin with Smoked Pancetta & Mushrooms, cooked in a Red Wine Sauce

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Choose one salad & one hot side from the menu

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Choose any two desserts from the menu

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Tea, Filter Coffee & Sweet Treats

## Gold Menu

Freshly Baked Artisan Breads

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Choose any two dishes

Beef Bourguignon with Pancetta, Baby Onions, & Mushrooms in a Red Wine Sauce

Moroccan Lamb; Tender pieces of Lamb, cooked in a Fragrant Traditional Sauce GF

Red Thai Beef Curry in a Traditional Thai Coconut Sauce, with Peppers, Fresh Lemon Grass  
& Coriander GF

Indonesian Monkfish & Prawn Curry with fresh Ginger, Lemon Grass, Baby Green Beans  
& Coconut Milk GF

Homemade Shortcrust Pastry Pie with Steak & Mushroom

Homemade Shortcrust Pastry Pie with Chicken & Asparagus

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Choose one salad & one hot side from the menu

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Choose any two desserts from the menu

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Tea, Filter Coffee & Sweet Treats





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## Vegetarian & Vegan Options

Choose one option

Sweet Potato and Black Bean Shepherd's Pie **Ve**  
Spinach Nutmeg & Ricotta Cannelloni - topped with Melted Mozzarella Cheese **V** or **Ve**  
Shortcrust Pie filled with Leek, Squash & Broccoli **Ve**  
Thai Coconut Vegetable Curry with Basmati Rice & Fresh Lime **Ve**  
Creamy Coconut, Turmeric & Spinach Orzo **Ve**  
Mediterranean Vegetable Pesto Penne Pasta **Ve**

## Sides

Choose one

Cumin Roasted Carrots & Red Onions **Ve**  
Seasonal Market Vegetables **Ve**  
Roasted Mediterranean Vegetables **Ve**  
Basmati Rice with Fresh Herbs **Ve**  
Buttery New Potatoes with Fresh Herbs **V**  
Roasted Thyme & Garlic Baby Potatoes **Ve**  
Mediterranean Vegetable Saffron Rice **Ve**  
Creamy Buttery Mash Potato **V**  
Oven Roasted Root Vegetables **Ve**

## Salads

Choose one

Sliced Beef Tomato & Red Onion Salad **Ve**  
Classic Caesar Salad with Pan Fried Croutons & Parmesan Shavings **V**  
Fresh Lemon, Coriander & Minted Couscous **Ve**  
Seasonal Fresh Mixed Green Leaf Salad **Ve**  
Chick Peas Infused with Roasted Bells peppers **Ve**  
Herbed Quinoa & Carrot Salad **Ve**  
Buckwheat with Roasted Med Vegetables **Ve**  
Tabbouleh Salad **Ve**





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## Dessert

Choose two

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  
Vanilla Panacotta with 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  
Vanilla Crème Brulee GF  
Sticky Date Brownie Ve & GF  
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 (suppliment)

Why not add a cold sharing platter option to start? Look for our sharing platter options.

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 incudes crockery, cutlery, linen napkins & linen cloths for dining tables.

