



Banqueting Menu

Main course £14

Two course £18

Three Course £22

*Please note:
Prices are based on one selection per course.
Valid until 1st September 2020.*



Starter Course

Chef's Soup

Select from Tomato and Basil, Leek & Potato, Vegetable, Spiced Parsnip, Carrot & Coriander, Broccoli and Stilton, Roasted Red Pepper, French Onion, Courgette and Brie, Mushroom and Tarragon, Traditional Welsh Cawl, Pea and Mint, Tomato and Fennel, Cauliflower and Parmesan.

Pates Served with Crusty Bread

Chicken Liver Parfait, Ardennes Pate, Duck and Orange Pate, Brussel Pate, Smoked Mackerel Pate

Chef's Luxury Pates And Terrines

Smoked Salmon and Dill Pate, Ham Hock Terrine, Country Chicken Terrine with Pear Chutney, Smoked Trout and Champagne Pate
Salmon Rilette with Tomatoes and Baby Capers
Marinated Buffalo Mozzarella Slices with Tomatoes and Pesto
Seasonal Melon and Fresh Coulis
Bacon, Mushroom and Brie Tart, with Chive Crème Fraîche
Crab Cakes with Pepper Mayonnaise
Goat Cheese and Caramelised Onion Tart with Roasted Beetroot Salad
Mushroom Fricassée on Toasted Brioche and Smoked Bacon Lardon
Mushroom Fricassée on Toasted Brioche and Smoked Bacon Lardons
Poached Salmon with Caperberries and Herb Mayonnaise
Mellon and Parma Ham with Pomegranate Syrup
Spicy Chicken Wings with Sweet Chilli Mayonnaise
Egg Mayonnaise
Cod and chorizo Fishcakes with Spring Onion Crème Fraîche
Mix Indian Starter



Main Course

Served with Potato and two Seasonal Vegetables unless otherwise indicated.*

Chicken Breast Fillet with Sauce Cacciatore, White Wine & Mushroom,
Chasseur, Tarragon & Truffle

Roast Beef with Yorkshire Pudding and Rich Gravy

Roast Pork with Stuffing, Apple Sauce and Crackling

Hunters Chicken with Chips and Peas

Roast Chicken with Stuffing and Gravy

Slow Cooked Steak with Green Peppercorn Sauce

Gammon Steak with Fried Egg, Pineapple, Chips and Peas*

Ham or Beef Salad with Coleslaw and Minted New Potatoes

Beef Lasagne with Chips and Garlic Bread

Pork with Caramel Apple

Chicken Stuffed with Chorizo and Cheese

Chicken Stuffed with Asparagus Mousse

Braised Daube of Beef in Rich Wine Sauce

Beef Bourguignon

Roast Turkey with Stuffing and Gravy

Roast Lamb with Mint Sauce and Gravy

Fish Pie with Chips and Peas

Chicken with Black Pudding and Dijon Mustard Sauce

Chef's Curry with Rice, Chips and Poppadum

Chicken and Mushroom Pie with Chips and Peas

Cottage Pie with Chips and Peas

Slow Cooked Pork with Apple and Sage Sauce

Pork and Apple Sausages with Mashed Potatoes, Onion Gravy and Peas



Vegetarian Main Course

Vegetable Wellington with Roasted New Potatoes and Tomato Sauce

Caramelised Onion and Gruyère Cheese Tart with Chips and Chive Crème Fraîche

Roasted Pumpkin, Parsnip and Parmesan Crumble



Dessert Courses

Fresh Fruit Salad with Cream

Apple Pie with Ice Cream

Trio of Ice Cream

Cookie Cheesecake with Fruit Compote

Apple and Rhubarb Tart with Vanilla Cream

Lemon Tart with Blackcurrant Compote

Cappuccino Roulade

Bread and Butter Pudding with Custard

Blackcurrant and Blackberry Frangipane, Chantilly Cream

Chocolate Brownies with Ice Cream

Crème Brûlée with Short Bread Biscuit

Egg Custard Tart

Fresh Cream Profiteroles with Chocolate Sauce

Fruit Crumble with Ice Cream

Strawberry Panna Cotta with Fruit Compote

Lemon Meringue Pie with Fresh Cream

Fresh Cream Trifle

Chocolate Mousse

Sticky Toffee Pudding with Toffee Sauce

Selection of Cheeses and Savoury Biscuits

After Dinner Coffee – £2.00

Tea – £2.00

Speciality Teas – £2.00

Coffee Cafetiere – £2.00