

# BANQUET MENU

## STARTERS *Please choose 1 starter for the entire party, plus a vegetarian starter if required*

### SOUTHERN FRIED CHICKEN GOUJONS | £7

Smoked garlic aioli, leaf salad

### BEETROOT CURED SALMON | £8

Golden beetroot, celeriac, pickled radish, creme fraiche & split dill oil

### SALT BEEF BRISKET | £8

Capers, gherkins, pickled onion, smoked mayonnaise, herbs

### HAM HOCK TERRINE | £7

Piccalilli, dijon mayonnaise, dressed salad

### KING PRAWN COCKTAIL | £8

Smokey Marie rose sauce, tomato & lime salsa, avocado, lettuce, lemon wedge,

### ANTI PASTI | £9

Selection of cured meats, mozzarella, fire roasted peppers, cornichons, rocket, black olives, roasted pine nuts, balsamic glaze

## VEGETARIAN STARTERS

### SEASONAL SOUP | £6

### TOMATO & MOZZARELLA SALAD | £7

Basil pesto, toasted pine nuts, salad & balsamic glaze

### BANG, BANG CAULIFLOWER | £7

Buffalo & blue cheese sauce, chillis & spring onions

### HONEY BAKED FETA | £8

Cherry tomato, cucumber, mint & olive salad

## MAIN COURSES *Please choose 1 main courses for the entire party, plus a vegetarian main course if required*

### ROAST SUPREME OF CHICKEN | £16

Served with sharing style crushed new potatoes, herbs & olive oil, tender stem broccoli, roasted carrots, creamy savoy cabbage & tarragon sauce

### ROAST TOPSIDE OF BEEF | £18

Served with sharing style sage roasted potatoes, cauliflower cheese, rosemary & honey glazed carrots, cabbage, Yorkshire puddings & gravy

### HALF SMOKED CHICKEN | £18 (up to 30 people)

Served with pickled red onions, coleslaw, french fries, charred sweetcorn with black garlic & chipotle butter, blue cheese & iceberg salad, barbecue & buffalo sauce

### ROAST LOIN OF PORK, APPLE SAUCE & CRACKLING | £16

Served with sharing style Dauphinoise potatoes, Rosemary & honey glazed carrots, zesty spring greens, & mustard gravy

### ROAST LEG OF LAMB | £18

Served with sharing style rosemary & garlic parmentier potatoes, zesty spring greens, honey glazed carrots, cauliflower cheese, Yorkshire pudding & minted gravy

### ROAST RIBEYE OF BEEF | £24

Served with Seasoned fries, green beans, grilled tomatoes, portobello mushroom, watercress & Béarnaise sauce

## VEGETARIAN MAIN COURSES

### BEETROOT TART TATIN | £16

Served with grilled goats cheese, salad leaves, toasted pine nuts & balsamic glaze

### SWEET POTATO ROULADE | £16

Served with Arrabbiata sauce & watercress

### ROASTED VEGETABLE MOUSSAKA | £16

Served with a greek feta salad

### NUT ROAST | £16

Served with gravy & Yorkshire pudding

## DESSERTS *Please choose 2 desserts for the entire party*

### BAKED VANILLA CHEESECAKE | £7

Topped with strawberry Eton mess & raspberry coulis

### BERRY PAVLOVA | £7

Served with Chantilly cream & raspberry coulis

### WARM CHOCOLATE BROWNIE | £7

Salted caramel ice cream, chocolate & almond crumb, chocolate syrup

### RHUBARB & CUSTARD CREME BRULEE | £7

### STICKY TOFFEE PUDDING | £7

Toffee & oat crumb, rum & raisin ice cream, toffee sauce

### APPLE & BLACKBERRY CRUMBLE | £7

Served with vanilla custard ice cream

### TART AU CITRON | £7

Raspberry sorbet

### CHEESEBOARD | £9

Mature cheddar, brie & stilton, served with grapes, celery, apricot chutney & crackers