

Formal Banqueting

This menu is served as a seated formal meal
Please choose a starter and a dessert to accompany your main course
Tea & coffee is an additional cost

Starters

Mozzarella and tomato salad with balsamic dressing (v)	£5.50
King prawns marinated in lime juice, garlic and ginger, served with mixed leaf salad (gf)	£6.30
Galia melon served with compote of seasonal berries (v) (gf)	£5.50
Spiced parsnip soup (v) (gf)	£4.30
Caramelized onion, thyme and goats cheese tart served on a bed of crisp lettuce (v)	£6.50
Wild mushroom & basil risotto (v)	£5.50
Baked brie with red onion marmalade and ciabatta breads (v)	£6.50
Duck liver pate with crusty bread & chutney	£6.50
Tomato and roasted red pepper soup (v) (gf)	£4.30
Warm asparagus & prosciutto salad with lime and chervil butter	£6.00

Main Courses

Top side of beef braised in red wine and served with a wild mushroom sauce	£22.00
Lamb steaks in a rich redcurrant and port sauce served with sauté potatoes and seasonal vegetables (gf) (h, if required)	£22.00
Roast pork normandy (pork marinated in brandy and apple served with a cream and pepper sauce)	£19.00
Somerset chicken breast with a creamy cider sauce	£19.00
Chicken breast stuffed with mascarpone and sun dried tomatoes	£19.00
Chicken breast wrapped in pancetta with a rich creamy dolcellate sauce	£19.00
Roast guinea fowl breast with braised onion, pancetta & pomegrante jus (gf)	£23.00
Home made steak & ale pie	£20.00
Lime and coriander marinated plaice fillets (gf)	£22.50
Salmon kulebyaka (salmon fillet encased in puff pastry, spinach and rice)	£20.00
Roasted cod with a crusty parmesan topping (gf)	£22.50

All the above (unless stated) are served with fresh potato of the day and seasonal vegetables

Vegetarian

Vegetable wellington (medley of vegetables wrapped in puff pastry)	£19.00
Wild mushroom & parmesan lasagne	£19.00
Stuffed baked aubergine (gf)	£19.00
Vegetable korma, served with braised aromatic rice	£20.00
Mushroom & bean stroganoff	£19.00
Asparagus & roast pepper risotto (gf)	£20.00
Mixed mediterranean vegetable in a puff pastry basket	£19.00

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Desserts

Eton Mess, whipped cream with broken meringue & strawberries (v)	£4.40
Home made profiteroles with chocolate sauce	£4.90
Marmalade bread & butter pudding (v)	£4.90
Dark chocolate mousse with white chocolate sauce (v)	£5.10
Home made brandy & raspberry trifle (v)	£4.90
Banoffee pie (v)	£5.00
Spiced ginger pear cake (v)	£5.50
Vanilla cheese cake & berries compote (v)	£5.10
Baked cinnamon apples filled with dried fruit (v) (gf)	£4.50
Exotic fruit salad (v) (gf)	£5.10
Cheese & biscuits (v)	£6.00

If you have any dietary requests please do not hesitate to contact us and we will be happy to help

Vegetarian (v) Gluten Free (gf) Halal (h)

All prices exclude VAT