



Seated Menu

3 Course Menu - £40.00 per person

Please choose **three** Starters, **three** Mains and **three** Desserts for all guests to choose from. Price includes tea, filter coffee and petit fours at end of meal.

We will require final numbers and menu choices 14 days prior to function date.

Starters

Please choose a maximum of 3 starters for all guests to choose from

Soup

Served with a warm bread roll. All can be made vegan

Leek & Potato *(v, can be gf)*

Butternut Squash garnished with toasted pumpkin seeds *(v, can be gf)*

Carrot & Cumin *(v, can be gf)*

Roasted Red Pepper & Tomato *(v, can be gf)*

Fish

Prawn Cocktail, Marie Rose, Baby Gem, Cucumber, Tomato served with Buttered Bread *(can be gf)*

Smoked Mackerel Pate, Crostini *(can be gf)*

Trio of Poached, Smoked & Kiln Roasted Salmon Roulade with Cream Cheese & Lemon Crostini *(can be gf) - £1.5 supplement per person*

Meat

Chicken Liver Parfait, Caramelised Red Onion Chutney *(can be gf)*

Pulled Ham Hock Balentine, Apple & Celeriac Remoulade, Sourdough *(can be gf)*

Smoked Duck Carpaccio, Beetroot Relish, Orange & Balsamic Dressing *(can be gf)*

Rose of Melon, Parma Ham Crisps, Raspberry Vinaigrette *(can be gf)*

Vegetarian

Braised Red Onion & Goats Cheese Tart Tatin, Roasted Beetroot & Rocket Salad *(v)*

Creamy Wild Mushrooms on Toast with Gorgonzola Cheese, Candied Nuts & Port Reduction *(v)*

Bruschetta with Olive Tapenade, Olive Oil, Roast Cherry Tomatoes & Vegan Mozzarella *(vg, can be gf)*

Rose Trio of Melon, Passionfruit Coulis *(v, vg, gf)*



Main Course

Please choose a maximum of 3 main courses for all guests to choose from

Meat

Cornfed Chicken Supreme, Thyme & Rosemary Fondant, Seasonal Buttered Greens, Roasted Plum Tomato Sauce (gf)

Chicken Coq au Vin with Red Wine Marinated Chicken Thighs, Bacon, Mushroom & Baby Onion Sauce & Mashed Potato (gf)

Pernod Braised Belly of Pork, Potato Rosti, Seasonal Greens, Calvados Jus (gf)

Sticky Braised Lamb, Dauphinoise Potatoes, Roasted Root Vegetable Medley, Red Wine Jus (gf)

Beef Bourguignon, Braised Rice, Red Wine Sauce with Wild Mushrooms & Pancetta, Seasonal Greens

Steak & Ale Open Pastry Pie, Creamy Mash Potato & Carrot Puree

Fish

Fillet of Seabass, Red Pepper Parmentier Potatoes, Pea Puree, Ratatouille & Gremolata Dressing (gf)

Pan Fried Salmon Fillet, Caesar Salad, Baby Gem Lettuce, Bacon, Parmesan, Anchovies, Caesar Dressing & Croutons (can be gf)

Potted Mixed Seafood Pie with Parmesan Mashed Potato Crust & Mixed Greens

Herb Crusted Centre Cut Cod Fillet, Pesto & Parmesan Stuffed Potatoes, Pea puree, Creamy Mussel & White Wine Sauce (can be gf)

Vegetarian & Vegan

Roasted Butternut Squash & Vegan Cheese Wellington, Carrot & Cumin Puree, Tender stem Broccoli with Roasted New Potatoes (v, vg)

Creamy Wild Mushroom Puff Pastry Tart, Gorgonzola Cheese, Sauteed Potatoes & Pea Puree (v)

Mediterranean Vegetable & Cous Cous Filled Roasted Red Pepper, Leaf Salad (v, vg)

Vegan Sausage & Sweet Potato Cassoulet with Moroccan Spiced Cous Cous & Side Salad (vg, can be gf)

Royal Salad - Mixed Leaf, Avocado, Roasted Red Pepper, Cashew Nuts & Pumpkin Seeds (v, vg, gf)



Dessert

Please choose a maximum of 3 desserts for all guests to choose from

White Chocolate and Red Berry Pavlova (gf)

Lemon Tart, with a Raspberry Coulis

Classic Crème Brûlée with Shortbread Biscuit (can be gf)

Warm Chocolate Brownie with Raspberry Ripple Ice Cream & Raspberry Coulis

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream

Croissant & Jam Butter Pudding with Custard

Mixed Berry & Apple Crumble with Custard

Cheese Board of 3 Classic Cheese & Crackers - £3 supplement per person (can be gf)

Iced Pina Colada Parfait, Malibu, Coconut Milk & Pineapple Grenata (v, vg, gf)

Warm Vegan Chocolate Brownie (v, vg, can be gf)

Pimms Jelly Fruit Salad with Clotted Cream (*Contains Alcohol*) (v, gf, can be vg)

Sorbet (v, vg, gf)

Ice Cream (gf)