



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)

Butternut Squash garnished with toasted pumpkin seeds (v)

Carrot & Cumin (v)

Roasted Red Pepper & Tomato (v)

Fish

Classic Prawn Cocktail, served with Brown Bread & Butter

Smoked Mackerel Pate, Crostini

Beetroot and Citrus Salmon Gravlax - £1.5 supplement per person

Meat

Chicken Liver Parfait, Caramelised Red Onion Chutney

Duck & Ham Terrine, Apple & Celeriac Remoulade, Sourdough

Smoked Chicken, Chorizo & White Pudding Terrine

Melon Carpaccio, Parma Ham Crisps, Fresh Mint

Vegetarian

Goats Cheese Tart Tatin, Roasted Beetroot & Rocket Salad (v)

Sauteed Mushrooms with White Truffle, Sourdough Toast (v, vg) £1.50 supplement per person

Bruschetta with Black Olive Tapenade, Extra Virgin Olive Oil, Roasted Cherry Tomatoes (v, vg)

Beetroot & Feta Tart with Rocket (v) (Vegan option - roasted beetroot in balsamic with rocket)

Trio of Melon (v) (vg)



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

Chicken Supreme, Chorizo & White Bean Cassoulet

Belly of Pork, Potato Rosti, Seasonal Greens, Calvados Jus

Lamb Shank, Mash, Roasted Root Vegetable Medley, Lamb Sauce - £3 supplement per person

Beef Bourguignon, Mash, Red Wine Sauce
with Wild Mushrooms & Smoked Pancetta, Seasonal Greens

Beef, Kidney & Ale Stew Open Puff Pastry Topped Pie,
with Parmenter Potatoes & Seasonal Vegetables

Fish

Seabass Wellington Fondant Potatoes, Seasonal Greens, Beurre Blanc Sauce

Pan Fried Salmon Fillet, Celeriac Puree, Pan Fried Wild Mushrooms, Parsley White Wine Sauce,
served with Kaitatuya Roasted Green Seaweed

Smoked Haddock Kedgeriee Fish Cake, Fried Egg, Light Curry Sauce and Mixed Leaf Salad

Vegetarian & Vegan

Roasted Butternut Squash, Feta and Spinach Parcel, Chilli Flakes, on a bed of Kale, Crispy Kale,
Roasted Pepper and Tomato Sauce (v) (Can Be Adapted To Be Vegan - Removal Of Feta Cheese)

Wild Mushroom & Baby Leek Bread Pudding, Seasonal Greens & Parmenter Potatoes (v)

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

Ratatouille Heritage Tomato Stack with Parmentier Potatoes, Roasted Vegetables (v, vg)

Butternut Squash, Mushroom and Leek Wellington Seasonal Greens (v, vg)



DESSERT

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

White Chocolate and Red Berry Pavlova

Lemon Tart, with a Raspberry Coulis

Fruits of the Forrest Crème Brûlée

White Chocolate & Raspberry Crème Brûlée

Warm Chocolate Brownie with Pouring Cream

Spotted Dick with Custard

Croissant & Jam Butter Pudding with Pouring Cream

Sticky Toffee Pudding with Custard

Apple Crumble with Custard

Seasonal Berry Crumble with Custard

Cheese board of 3 Classic Cheese & Crackers - £3 supplement per person

Warm Chocolate Vegan Brownie (v, vg)

Vegan Cheesecake (v, vg)

Pimms Jelly Fruit Salad with Clotted Cream (*cream can be removed for vegans. Contains Alcohol*) (v)

Sorbet (v, vg)

Ice Cream

Mixed Fruit Platter (v, vg)