



Banqueting Menu

STARTERS

Ham hock terrine with homemade piccalilli & pea shoot salad

Smoked haddock & cod fishcake accompanied by herb creme fraiche & watercress.

Heritage tomato & pesto timbale served with a rocket salad & rich balsamic glaze.

MAIN

Chargrilled chicken breast with chive crushed potato, creamed leeks, roast carrot,
& red wine reduction

Duo of pork Slow roasted rosemary pork fillet, glazed pork belly , honey coated
carrot & parsnip & a cider jus.

Mushroom & smoked garlic risotto Pan fried chestnut brown mushroom,
chargrilled peppers, roasted butternut squash , finished with aged parmesan .

SWEET:

Rich chocolate truffe torte

Glazed lemon tart

Vanilla baked cheesecake

All served with creme Chantilly , mixed berry compote & mint leaf.