



CONFERENCE  
AND EVENTS

# BANQUETING

2025

# Banqueting £68

Please select one starter, main and dessert

## Starters

- Free range chicken and ham hock & leek terrine with a pickled garden salad of vegetables with a seeded tuile and carrot ketchup
- Oak cured chalk stream trout, with a keta and popped black rice topped smoked cucumber finished with beetroot waffles cold pressed rape seed oil and dill dust
- Wild mushroom terrine finished with pickled white beech mushrooms and a tarragon crumb v
- Curried Carrot and coriander soup, finished with a baked garlic naan bread croute onion bhaji crumb and coriander shoots v
- Plant based tomato, olive and red pepper parfait with sundried tomatoes finished with borage leaves and an artichoke emulsion vg

## Mains

- Seasonal squash gnocchi with a white bean and garlic fricassee finished with lemon dressed with dehydrated kale vg
- Roasted sustainable cod, baby plum tomato and seafood bouillabaisse with brown shrimp and mussels Saffron braised saffron fondant, samphire, and seasonal vegetables
- Roasted chicken supreme, wild mushroom bon bon, dauphinoise potato, seasonal root vegetables, buttered greens with a sage and thyme chicken jus
- Roasted lamb rump, lamb hot-pot style boulangère, charred leek emulsion, sautéed seasonal greens with onion seeds, roasted chantonay carrots, finished with a lamb, thyme & shallot reduction
- Berkshire farmed sirloin of beef, seasonal root vegetable puree, Tenderstem broccoli, dressed sous vide carrot, confit garlic and thyme roasted fondant finished with a beef reduction

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## Desserts

- Miso caramel cheesecake, honeycomb and vanilla bean foam, lotus biscotti crumb, toffee apple gel, and micro mint **VG**
- Glazed Lemon tartlet, raspberries, lemon gel with meringue pearls
- Baked Madagascan vanilla cheesecake, salted caramel sauce, cookie dough soil and English fudge
- Glazed apple sphere with cinnamon mousse, Bramley apple gel centre served with toffee apple compote, calvados anglaise and honey crumble
- Traditional spotted dick with blackcurrant and brandy compote and creme fraiche

**V** Vegetarian

**VG** Vegan

**NGCI** Non Gluten Containing  
Ingredients

**DF** Dairy Free