

THE BISCUIT FACTORY

Banqueting Set Menu

Select one dish from each course to create your own three course banqueting menu to delight your guests!

Starters

Confit chicken & black pudding terrine, piccalilli, toasted hazelnut

Beetroot cured salmon, fennel, rye, citrus dressing

Marinated heritage tomato, crispy goats cheese, pickled red onion, basil

Wye valley asparagus, soft boiled hens egg, panko

Main Course

Corn fed chicken supreme, gratin potato, savoy, pancetta

Pea & asparagus risotto, confit tomato, ricotta, chive

Rare breed pork belly, tenderstem broccoli, apple, madeira

Slow cooked leg of lamb, chickpeas, sweet potato, ras el hanout

Dessert

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Glazed lemon tart, strawberry, honeycomb

Vanilla & apple creme brulee, shortbread biscuit

White chocolate mousse, berry jelly, almond & pistachio