



Banqueting Menu

Non-Members

Spring / Summer

Please note that all guests will be served the same menu selection. Dietary Requirements will be catered to accordingly.

Premium Menu - £67.00 per person

Starter

Main Course

Dessert

Wasabi & Ginger Cured Salmon

Avocado & Yuzu Mousse,
Ponzu Gel Dressing

Parmesan Reggiano Arancini

Grilled Aubergine, Tomato Compote,
Lemon Ricotta

Burrata (V)

Heritage Tomatoes, Basil Pesto,
Toast

Tamworth Ham Hock Terrine

Pickled Shallots, Burnt Apple Puree,
Crostini, Pommery Wholegrain Mustard

Baked Sea Bass (GF)

Parmentier Potatoes, Crispy Kale,
Mussels & Seashore Vegetables

Green Herb Risotto (V)

Baby Summer Vegetables,
Olive & Lemon Crumb

Cornish Roast Lamb Pave (GF)

Pea & Mint Puree, Olive Crushed Potatoes,
Glazed Heritage Carrots

Free Range Pan-Fried Chicken

Watercress Puree, Braised Shallot,
Potato Gratin, Bacon Crumb, Tarragon Jus

Tart Tatin (V)

Vanilla Ice Cream, Salted Caramel

Lemon Tart (V)

Summer Berries, Lavender Honey

Eton Mess (V, GF)

Champagne Strawberries, Broken Meringue,
Wild Strawberry Coulis

Chocolate Opera (V)

Brandy Glazed Cherries

Exclusive Menu - £78.00 per person

Starter

Main Course

Dessert

Grilled Asparagus (V, GF)

Marinated Artichoke, Parmesan
Hollandaise, Summer Truffle

Fresh Water Prawn Cocktail

Brixham Crab & Avocado Mousse,
Compressed Cucumber

Smoked Duck & Asian Vegetable Salad

Caramelised Orange & Sesame Gel,
Baby Coriander

Whipped Rosary Goat's Curd (V)

Semi-Dried Tomatoes, Wild Rocket,
Olive Crumb, Sourdough Toast

Grilled Salmon (GF)

Carrot Puree, Crushed Jersey Royals,
Sapphire & Fennel Slaw, Torched Tenderstem

Hereford Roast Beef Haunch Fillet

Dauphinoise Potato, Forest Mushrooms,
Fine Beans, Port Jus

Chorizo & Parmesan Crusted Baked Cod

Chilton Mash, Scorched Romesco,
Tenderstem, Salsa Verde

Truffle Mushroom & Ricotta

Tortellini (V)

Toasted Pine Nuts

Mango Panna Cotta (V)

Tropical Fruit Salad, Toasted Coconut,
All Butter Shortbread

Summer Pudding Torte (V)

Strawberry & Mint Salad,
Pimm's Cream

Carron Lodge Cheese Plate (V)

Three Seasonal Cheeses, Artisan
Crackers, Fruit Chutney

Raspberry & Limoncello

Syllabub (V, GF)

Toasted Almonds

All menus will be followed by coffee & chocolates.

(V) - Vegetarian (GF) - Gluten Free
All prices stated exclude VAT