

Event Banquet Menu

Select one starter, one main (and/or a vegetarian/vegan main) and one dessert.

STARTERS

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| Roast Red Pepper, Tomato Soup, Basil Cream (v) | £9.00 |
| Butternut Squash Soup, Sage Oil, Toasted Seeds (ve) | £9.00 |
| Heritage Tomato, Whipped Goats Cheese, Pickled Red Onion, Basil Oil (v) | £12.50 |
| Parma Ham, Burrata, Compressed Watermelon, Balsamic Onions, Basil Cress | £14.50 |
| Severn & Wye Smoked Salmon, Fennel & Mustard Seed Salad, Gherkin Ketchup | £13.50 |
| Chicken Liver Millefeuille, Burnt Apple Purée, Pickled Shimeji Mushrooms | £13.00 |
| Asparagus Spears, Roasted Red Pepper Humus, Linseed Crackers (ve) | £12.50 |
| Beetroot Cured Sea Trout, Compressed Dill Apple, Horseradish Cream | £13.50 |
| Crab, Chili & Mango Vol au Vent, Lime & Coriander Salad Cream | £13.50 |
| Ham Hock Terrine, Celeriac Remoulade, Piccalilli Glaze | £13.00 |
| Trio of Beetroot Salad, Smoked Bean Purée Quinoa Crumb (ve) | £12.50 |
| Prawn Cocktail, Charred Gem Lettuce, Avocado Emulsion | £13.00 |
| Mackerel Rilette, Pickled Cucumber, Samphire salad | £13.00 |
| Smoked Duck, Asian Pickled Salad, Soya Honey Dressing | £13.00 |

MAINS

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| Chicken Breast, Smoked Garlic Potato Cake, Smoked Sweetcorn Purée, Bacon Jam, Thyme Jus | £29.00 |
| Seabass, Hasselback Potatoes, Beetroot Ketchup, Dill Cream Sauce, Charred Stem Broccoli | £30.00 |
| Braised Beef Feather Blade, Creamy Mashed Potato, Green Beans, Roasted Shallot | £32.00 |
| Seared Salmon, Colcannon Potatoes, Leek Molasses, Chive Butter Sauce | £31.00 |
| Slow-cooked Lamb Shank, Mashed Potato, Hispi Cabbage, Mint Jus | £32.00 |
| Lamb Rump, Fondant Potato, Pea Purée, Grilled Baby Gem Lettuce | £33.50 |
| Fillet of Beef, Roasted Roscoff Onion, Dauphinoise Potato, Heritage Carrots, Wild Mushrooms | £42.50 |

Vegetarian and Vegan Mains

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| Roasted Caramelised Heritage Carrots, Vadouvan Granola, Harissa Humus (ve) |
| Vegetable Wellington, Roasted New Potatoes, Stem Broccoli (ve) |
| Parmesan Potato Gnocchi, Seasonal Vegetables, Pesto (v) |
| Roasted Red Pepper Risotto, Smoked Almond Pesto (v) |

DESSERTS

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| Passion Fruit & Mango Delice, Raspberry Sorbet | £12.00 |
| Pineapple Upside Down Cake, Coconut Sorbet (ve) | £12.00 |
| Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream | £12.00 |
| Chocolate Brownie, Vanilla Ice Cream | £12.00 |
| Vanilla Panna Cotta, Berry Compote | £12.00 |
| Berry Cheesecake, Meringue Shards | £12.00 |
| Lemon Tart, Clotted Cream | £12.00 |

CHEESE COURSES

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| Selection of British & French Cheeses, Oatcakes, Chutney | £15.00 |
| Platter of British & French Cheeses, Oatcakes, Chutney (<i>per 10 guests</i>) | £145.00 |

TO FINISH

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| Tea & Coffee with Petit Fours | £5.00 |
| Tea & Coffee | £3.75 |