Banqueting Menu selector

Choose 1 starter, 1 main and 1 dessert from the menu below

arters

- \_s20 Roast pumpkin and rosemary soup, garlic crouton (v)
- \_s21 Tomato and roasted pepper soup, croutons, Herb oil (v)
- \_s22 Chicken malai Kebab with salad
- \_s23 Classic Caprese with heritage tomato, buffalo mozzarella, aged balsamic, sourdough croute (v) *£3 supplement*
- \_s24 Beetroot and goat cheese salad, candied walnut and apple gel (v)
- \_s25 Tempura Prawns with wasabi mayo *£4 supplement*
- \_s26 Hot smoked salmon with melba toast
- \_s27 Goat cheese and red onions marmalade tart, garden salad and pesto (v)
- \_s28 Vegetable croquette with hummus (ve)

hains

_M30	Roast corn fed chicken supreme, truffle mash, wild	_D40
mushrc	oom-tarragon, sautéed kale & red wine jus,	_D41
_M31 carrot r	Katsu curry, with crispy golden tofu, rice, cucumber and ibbons(ve)	_D42
_M32	Sea bream with wilted spinach, grilled fennel and tomato	_D43
and rec	d pepper salsa	-D44
_M33 and jus	Beef mini fillet with mash, sugar snaps, cherry tomato	-D45
_M34 green a	Red Snapper with olive crushed potatoes and garden and bearnaise sauce - <i>£5 supplement</i>	-D46
_M35 olive oi	Vegetable Moussaka, fresh piccolo tomatoes, extra virgin l, fresh basil (ve)	
_M36 glazed	Roast lamb rack, dauphinoise potatoes, sauteed curly kale, carrots, mint jus <b>- £10 supplement</b>	
_M37 white w	Hake with sweet potato mash, charred vegetable, and vine cream sauce - £7 supplement	
_M38	Mushroom risotto with truffle oil and shaved parmesan (v)	If you wis charges per

)esserts

Blueberry chocolate dome Passion coconut slice, exotic coulis Dark chocolate and raspberry cake (ve) Apple and blackberry crumble tart Sticky toffee pudding cheesecake Dark chocolate delice Raspberry cheesecake

Alternative vegetarian or vegan options can be selected free of charge.

vish to have more options than the above, additional es will apply to the entirety of the party at a rate £5 er guest for starters and desserts respectively, and £7 for mains.