



BANQUET SELECTOR

All of our prices include VAT at the prevailing rate and are subject to a yearly 5% increase

Prices based on a set menu being chosen, for a choice menu a supplement of £5 per person will apply

STARTERS

Roasted red pepper and tomato soup with basil oil and crispy garlic flakes (V)	£6.00
Leek and potato soup with crispy leeks and chive oil (V)	£6.00
Mushroom soup with tarragon crème fraiche (V)	£6.00
Roasted celeriac soup with crispy bacon	£6.00
Thai crab cake with Asian slaw, mango and chilli salsa	£7.90
Ham hock terrine with toasted onion bread and homemade red onion jam	£7.90
Chicken and black pudding ballotine with homemade piccalilli	£7.90
Scottish smoked salmon on toasted rye bread with pickled cucumber, sour cream and lemon oil	£9.40
Whisky cured salmon with beetroot and apple relish	£10.95
Coronation chicken terrine with apricot puree, curried mayonnaise and crispy naan bread	£9.95
Watermelon, feta and olive salad with balsamic syrup (V)	£7.30
Salt baked celeriac with truffle cream cheese, pear, dates and walnuts (V)	£6.80
Basil and apricot goats cheese with toasted brioche and honey mustard dressing (V)	£7.90

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MAINS

Roast breast of chicken with crushed new potatoes, wilted kale, white wine sauce and parmesan crisp	£16.95
Slow cooked pork belly with mustard mashed potato, savoy cabbage and streaky bacon, apple puree and crackling	£17.95
Braised daub of local beef with horseradish mash, wilted spinach, slow roasted shallots and parsnip crisps	£20.95
Tenderloin of pork with peach and apricot stuffing, potato and sage bonbon, onion petals, chantenay carrots and red wine jus	£20.95

MAINS *(Continued)*

Roast rump of lamb with fondant potato, glazed baby carrots, fennel, roasted garlic puree and balsamic jus	£24.95
Fillet of local beef with potato and celeriac terrine, wilted green kale, king oyster mushroom, blue cheese sauce	£28.95
Seared salmon with a warm nicoise salad, new potatoes and hollandaise sauce	£24.95
Pan fried crispy Coley supreme with fishcake croquettes, tartare emulsion and peas	£17.95
Spiced beetroot and carrot "burger" with Portobello mushroom, wilted greens, polenta chips and roasted garlic puree (V)	£16.95
Moroccan vegetable and lentil pithivier with tomato and apricot sauce, chargrilled courgettes and sunblushed tomatoes (V)	£16.95
Wild mushroom tagliatelle in white wine cream sauce with rocket, parmesan and truffle oil (V)	£16.95

DESSERT

Honey crème brulee with earl grey shortbread and white chocolate	£6.80
Homemade treacle tart with clotted cream, crystallised ginger and forest fruit compote	£6.95
Vanilla panna cotta with strawberry compote and white chocolate crumble	£6.95
Dark chocolate tart with espresso ice cream salted candied almonds and white chocolate sauce	£8.50
Spiced apple and ginger cheesecake with blackberry and gin compote	£8.50
Homemade lemon tart with "raspberries" and micro basil	£9.95
Warm chocolate brownie with homemade marshmallows, cherries, kirsch syrup and vanilla ice cream	£9.95
Selection of English cheeses with homemade fruit chutney and biscuits	£8.50

CHEESE COURSE

Cheese board for the table of 10 <i>Selection of English cheeses and biscuits with homemade fruit chutney, grapes, dried apricots and walnut halves</i>	£49.95
Blue cheese and fruit cake for the table of 10 <i>Board of Cropwell Bishop Stilton, Roquefort Papillion Noire and Gorgonzola with fruit cake, water biscuits and a glass of port</i>	£98.00

AFTER YOUR MEAL

Tea and coffee with chocolate mints	£3.50
Tea and coffee with petit fours	£4.95