



# BANQUET SELECTOR

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

## STARTERS

Roasted red pepper and tomato soup with basil oil and crispy garlic flakes (V)	£6.00
Curried parsnip soup with onion bhaji and coriander oil	£6.00
White onion soup with smoked cheddar cheese and chives	£6.00
Cream of broccoli soup with flaked almonds and stilton crouton	£6.00
Thai crab cakes with oriental salad and coconut & lime dressing	£7.70
Ham hock terrine with toasted onion bread and homemade red onion jam	£7.70
Confit duck bon bon with beetroot puree, glazed feta, toasted hazelnuts	£8.50
Chicken and black pudding ballotine with homemade piccalilli and flaked almonds	£7.95
Scottish smoked salmon on toasted rye bread with pickled cucumber, sour cream and lemon oil	£8.95
Citrus cured salmon with avocado puree, pink grapefruit & orange segments and black lumpfish roe	£10.50
Coronation chicken terrine with apricot puree, curried mayonnaise, crispy naan bread and micro coriander	£9.70
Summer garden salad with feta cheese, toasted pine nuts and mint dressing (V)	£6.95
Wild mushroom and stilton croquettes with celeriac puree, rocket and truffle oil (V)	£6.70
Basil and apricot goats cheese with toasted brioche and honey mustard dressing (V)	£7.50

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## MAINS

Roast breast of chicken with crushed new potatoes, wilted kale, white wine sauce and parmesan crisp	£16.70
Slow cooked pork belly with roasted onion mashed potato, sautéed mushrooms, apple puree and crackling	£17.70
Braised daub of local beef with horseradish mash wilted spinach, glazed carrots, slow roasted shallots and parsnip crisps	£20.70
Tenderloin of pork wrapped in Parma ham with black pudding potato croquette, savoy cabbage, roasted beetroot, caramelised apple puree and red wine jus	£20.70

## MAINS *(Continued)*

Roast rump of lamb with fondant potato, glazed baby carrots, fennel, roasted garlic puree and balsamic jus	£24.70
Fillet of local beef with stilton mashed potato, wilted green kale, king oyster mushroom crisps, celeriac puree, red wine jus	£28.00
Seared salmon with a warm nicoise salad, new potatoes and hollandaise sauce	£24.70
Pan fried crispy Coley supreme with fishcake croquettes, Tartare emulsion and peas	£17.50
Shiitake mushroom and halloumi fritters with escalivada, parmesan and thyme gnocchi and lemon garlic dressing (V)	£16.50
Spiced beetroot and carrot "burger" with Portobello mushroom, wilted spinach, polenta chips and roasted garlic puree (V)	£16.70
Pea, broad bean and mint risotto with charred asparagus, parmesan crisp and pea shoots (V)	£16.70

## DESSERT

Passion fruit crème brulee with fresh raspberries and raspberry shortbread	£6.50
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
Strawberry tart with basil & lime sorbet and pimms jelly	£8.50
Homemade lemon tart with "raspberries" and micro basil <i>(Raspberry sorbet, raspberry coulis, fresh raspberries, raspberry jelly and sherbet)</i>	£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	£6.95

## 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