



Banquet Menu

Starters

Stuffed Mushroom

with vegetables and soft cream cheese with a fresh herb crust, served on a toasted croute with wild rocket

£4.95

Homemade Chicken Liver Pate

with red onion marmalade, toasted brioche and fresh mixed leaves

£4.50

Ham hock and potato salad

with mixed leaves and wholegrain mustard and honey dressing

£4.50

Hand Crafted Melon Rose

with mixed berries and drizzled with raspberry coulis

£4.50

Poached Pear, Stilton and Caramelised Walnut Salad

£4.95

Classic prawn cocktail

with Marie Rose sauce and brown wholemeal bread

£4.95

Individual baked shortcrust tartlet

with a choice of fillings served on a bed of mixed leaves

Choose from:

Mature cheddar cheese & sun blushed tomatoes

Goats cheese and caramelised red onion

Feta cheese, spinach and mushroom

Leek bacon and cheese

£4.50

Deep Fried Salt and Pepper Chicken

on dressed leaves

£4.50

Bacon, Pear and Grape Salad

with curried cashew nuts

£4.95



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SOUP

CAULIFLOWER AND MATURE CHEDDAR CHEESE GREEN PEA AND HAM

SWEET POTATO, BUTTERNUT SQUASH AND RED PEPPER

SCOTCH BROTH WITH WINTER ROOT VEGETABLES

CREAM OF CHICKEN AND GARDEN VEGETABLES

CREAM OF RED LENTIL AND BACON

CREAM OF MUSHROOM AND THYME

TOMATO AND ROAST VEGETABLE

CREAM OF PARSNIP AND GINGER

CREAM OF TOMATO AND BASIL

CREAM OF LEEK AND POTATO

BEEF AND VEGETABLE BROTH

SPICY TOMATO AND NOODLE

CARROT AND CORRIANDER

CREAM OF WHITE ONION

BROCCOLI AND STILTON

FRENCH ONION

MINESTRONE

£3.95

ALL OUR SOUPS ARE HOMEAMDE AND SERVED WITH A FRESH BREAD ROLL

FISH COURSE

Freshly breaded Fish Goujons

with lemon and homemade tartar sauce set on crisp leaves

£4.95

Smoked Haddock and Dill Fishcake

with Tartar Sauce on Mixed Dressed Leaves

£5.45

Smoked Mackerel Pate

with Brioche Toast and a Crème Fraiche Dressing

£4.75

Smoked Salmon and Asparagus Tartlet

served on Mixed Dressed Leaves

£4.95



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MAIN COURSE

Lamb Shank

A large lamb shank marinated in red wine, garlic and rosemary, slow roasted till tender served on creamed potatoes with fresh redcurrants

£17.00

Chicken Wellington

Chicken fillet with a mushroom Duxelle and cream cheese wrapped in a puff pastry lattice

£15.50

Roast Beef

Tender roast topside of beef with a large Yorkshire pudding, rich red wine gravy, With English mustard and horseradish sauce

£14.95

Roast Pork

Hand Carved tender Roast pork Loin with crackling and apricot and sage stuffing

£14.95

Barbury Duck

Pan fried Barbury Duck breast served on a bed of stir fried vegetables, Parsnip puree and a rich port and plum sauce

£19.25

Oven baked Salmon Fillet

Served on a bed of wilted greens. Glazed with a mango sauce and toasted coconut

or

A creamy shallot, dill and white wine Sauce

£16.50

Roast Turkey

Traditional Roast turkey, sage and onion stuffing, bacon wrapped sausage and gravy

£14.95

Blade of Beef

Braised blade of beef set on a fondant potato with a red wine jus and topped with crispy onions

£15.50



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Roast chicken Supreme

With a choice of sauces:

Stilton and mushroom

White wine and cream

Peppercorn

Shallot

£14.95

Cod Loin

Baked cod loin topped with a fresh cheese and herb crumb
served on a medley of spiced vegetables

£14.95

Leg of Lamb

Roast leg of lamb with a redcurrant and port sauce

£17.00

Vegetarian option

Please choose one Per Function for all guests

£14.00

Mushroom and vegetable Stroganoff with golden Rice

Baked Butternut Squash with red onion and peppers in a spicy tomato sauce and topped with cheese fresh breadcrumbs and pine nuts.

Spinach and Ricotta Cannelloni with roasted vine tomatoes and garlic bread

Sweet potato and spinach curry with rice and poppadum's

Vegetable Lasagne. Layers of green pasta filled with vegetables & tomato sauce topped with cheese sauce

Goats Cheese Tart. Braised leaks, caramelised red onion and creamy goats cheese baked in a pastry case

Stuffed Peppers. Large roasted peppers filled with a savoury rice and mixed vegetables and served with a spicy tomato sauce

Mushroom cranberry and Brie Wellington wrapped in puff pastry



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Desserts

New York Style Baked Cheesecake.

Biscuit base topped with a creamy vanilla flavour cheesecake with fresh raspberries and Chantilly cream.

£4.75

Tart Au Citron

Lemon flavoured custard filling in a pastry case, dusted with icing sugar. Garnished with fresh fruits and whipped cream

£4.75

Profiteroles

Choux pastry balls filled with sweetened dairy cream coated in a warm chocolate sauce

£4.50

After 8 Cheese Cheesecake

A mint flavoured cheesecake with chocolate shavings coated in dark Belgium chocolate.

£4.75

Individual Baileys and Toffee Cheesecake

Irish cream cheesecake with caramel sauces a biscuit Crumb with a chocolate and caramel glaze.

£4.75

Strawberry and Prosecco Cheesecake

A rich cream cheese infused with prosecco essence and a strawberry compote centre with a strawberry glaze and white chocolate garnish

£4.95

Milk Chocolate and Salted Caramel Roll

Milk chocolate truffle filled with salted caramel encased by chocolate sponge and a crisp milk chocolate shell

£4.95

Lemon Meringue Pie

Individual shortcrust case, homemade lemon filling and topped with fresh meringue and whipped dairy cream

£4.75

Strawberry Tart

Homemade Strawberry and custard tart in a light pastry case served with Chantilly cream

£4.50



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Raspberry Pavlova

Crisp meringue shells sandwiched together with raspberry compote and fresh whipped cream
£4.95

Panna cotta

A light set vanilla cream served with fresh berries.
£4.75

White Chocolate and Raspberry roulade

Rolled meringue filled with cream, raspberry sauce and white chocolate
£4.50

Sticky Toffee Pudding

Home made with a rich butterscotch sauce served with fresh pouring cream
£4.95

For the chocolate lovers, our own Trio of Chocolate Desserts

Brownie Black Forest, Hazelnut Praline and Jaffe orange and chocolate.
£5.25

Salted Caramel Roulade

Rolled round meringue with salted caramel flavoured filling
£4.95

Trio of Mini Deserts

Can't make your mind up? Then the chef's trio won't disappoint.
£5.25

English and Continental Cheeses

With an assortment of savoury biscuits, celery and fresh grapes
£4.80

Freshly Brewed Coffee and Teas

£2.00