

BANQUETS MENU ONE

Seasonal Game Terrine, Toasted Brioché, Walnut Raisin Salad

Or

Confit of Duck, placed on Crispy Noodles, Pimento Soya Honey & Lemon Dressing

Green Apple Sorbet

*Charred Fillet of Wild Seabass topped with King Prawns placed on Wilted Greens,
Fondant Potato, Tomato Broth*

or

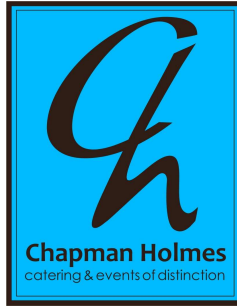
*Panfried Loin of Monkfish wrapped in Parma Ham, balanced
on Fried New Potatoes, Miniature Seasonal Vegetables,
Chive Cream Sauce given a Tomato Concassé*

Peach Melba Trio, Raspberry Compôte

or

Delicate Passion Fruit Bavarois, Apricot Coulis

Fresh Ground Coffee, Bags of Sweets



BANQUETS MENU TWO

*Poached Salmon, Prawn and Crayfish Mousse,
Charred Lemon, Cucumber White Wine Vinaigrette Salad*

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Lemoncello Sorbet

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*Charred Fillet of Scotch Beef "Wellington" topped, with Mushrooms and Seared Red Onions,
Pot of Dauphinoise Potatoes, Glazed Wrapped Vegetables, Maderia Sauce
Or*

*Welsh Black Fillet of Beef placed on Shoulder and Oxtail Confit,
Trio of Turned Vegetables, Horseradish Mash, Beef Jus*

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*Layered Seasonal Fruit Terrine, Crème Anglaise
Or*

Mango and Basil Teardrop, Strawberry Pond

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Fresh Ground Coffee with Homemade Broken Chocolate



BANQUETS MENU THREE

"Quartet of Tastes"

Tiny Goats Cheese on Croûte with Onion Confit (V)

Asparagus wrapped in Parma Ham, Lemon & Basil Hollandaise

Smoked Duck, Fig & Walnut Crostini

Trio of Melon on Skewers with Banana Leaf (V)

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Charred King Scallops on a Courgette Risotto, Tomato Oil, Parmesan Crust

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Champagne Sorbet with Gold Mint Leaf

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*Loin of 'Lyme Park' Venison placed on Sweet Potato Mash,
Glazed Tiny Vegetables, Almond Croquettes, Raspberry Jus Roti (RS)*

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Assiette of Dessert

*Miniature Pear drizzled in Chocolate, Toffee Cheesecake on Coulis, Shot of Trifle,
Lime Chocolate Cup, Spoon of Raspberry Crème Brûlée*

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Continued Overleaf....

*Selection of European Cheeses, Russet Apples, Celery Batons, Homemade Chutneys served
with Savoury Biscuits*

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Fresh Ground Coffee with a Pyramid of Dipped Fruits

This menu is served on Contemporary Lubiana Crockery

Bespoke Menu's can always be created specifically with your thoughts in mind. Our Executive

Chef can meet to discuss options

V= Vegetarian

RS= Regionally Sourced