

## *Banqueting Menu*

### *Starters (choose 1 for entire party)*

Caramelised red onion and goat's cheese tart with leaf salad and balsamic dressing

Spinach, Potato & watercress Soup with Focaccia Croutons

Chicken liver and thyme pâté with pear and ginger relish

### *Main Courses. (choose 1 for entire party)*

Pan fried British chicken breast with dauphinoise potatoes, seasonal greens  
and red wine jus

Pan fried loin of Gloucester Old Spot pork with fondant potato, braised seasonal  
cabbage & bacon and a thyme jus

Baked Salmon Fillet with dill Butter sauce & braised Fennel

### *Desserts. (Choose 1 for entire party)*

Traditional crème brulee served with homemade vanilla shortbread

.Profiteroles filled with Chantilly cream, served with warm Belgian chocolate sauce

Lemon Posset topped with Peach Compote

## *Coffee & Mints*

(v) – Vegetarian

Some of our menu items contain allergens, including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin. Detailed dish specific information on allergens is available on request from your server. Please advise us before ordering if you have any allergies

VAT is included in these prices. No service charge is added – gratuities are at your discretion.