





# Three Course Meal

 Indicates Vegan  Indicates Vegetarian

## Menu A

Assorted Fresh Bakers Rolls

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Prosciutto Ham served with a baked fig compote & red amaranth  
Caprese Salad; Buffalo Mozzarella, beef tomato & basil  or   
Chicken Liver Parfait served with caramelised red onion marmalade  
Smoked Salmon served with fresh lemon & dill mayonnaise

Butternut Squash Soup 

Grilled Haloumi drizzled with sundried tomato balsamic glaze 

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Locally Sourced Chicken Breast, sautéed wild mushrooms,  
Dauphinoise potato and tarragon & cream sauce  
Butchers Pork Sausages with red wine jus & wholegrain mustard mash  
Pulled Pork with choice of Cider gravy or sticky Tennessee glaze, served  
with crackling and thyme & garlic baby roast potatoes  
Poached Salmon with a zesty dill, white wine & cream sauce  
& spring onion mash

All served with bowls of fresh market vegetables

\*\*\*\*

Choose any two Desserts from the menu

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Tea, Filter Coffee & sweet treats





# Three Course Meal

## Menu B

Assorted Fresh Bakers Rolls

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Homemade scotch egg served with piccalilli

Bang Bang Chicken served with a Thai spiked salad

Caramelised Red Onion & Goats Cheese Filo Tart (V)

Cauliflower & Chive Soup drizzled with truffle oil

Grilled Asparagus Tips served with hollandaise sauce 

Grilled Courgettes with Sundried Tomato & Fresh Mint Dressing 

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Chicken Breast stuffed With Mozzarella & Basil wrapped in prosciutto ham  
served with thyme roasted new potatoes

Braised Lamb Shank served with herby mash & a red wine jus

Baked Haddock Filet with tarragon sauce Vierge & minty new potatoes

Homemade Shortcrust Pastry pies with choice of Steak & Mushroom or  
Chicken & Asparagus, Served with creamy mash & gravy.

All served with bowls of fresh market vegetables

\*\*\*\*

Choose any two Desserts from the menu

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Tea, Filter Coffee & sweet treats





# Three Course Meal

## Menu C

Assorted Fresh Bakers Rolls

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Crayfish & Prawn Cocktail in a Marie rose sauce

Ham Hock Terrine served with piccalilli

Warm Goats Cheese salad served with roasted baby beets & balsamic 

Portobello Mushroom stuffed with mild creamy stilton on sourdough 

Smoked Salmon served on homemade blinis with cream cheese & chives

Mini Vegan Tacos filled with Avocado & Pico de Gallo 

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Beef Bourguignon, with pancetta & mushrooms in a red wine sauce served with  
garlic mash

Pan Fried Duck Breast with braised red cabbage, redcurrant jus, served  
with dauphinoise potato

Pork Tenderloin on a bed of parsley mash, honey roasted red onion with  
watercress sauce

Pan fried Filets of Seabass with a tomato concasse & minted buttery new  
potato

Cornfed Chicken breast with sage lemon & thyme stuffing, bread sauce,  
baby roast potatoes & white wine gravy

All served with bowls of fresh market vegetables

\*\*\*\*

Choose any two Desserts from the menu

\*\*\*\*

Tea, Filter Coffee & sweet treats





# Three Course Meal

## Menu D

Assorted Fresh Bakers Rolls

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Lobster Salad served with chive & truffle mayonnaise, sliced radish & peas shoots

Baked Figs, Rocket, Roquefort & Walnut salad with a balsamic glaze 

Peppered Carpaccio Fillet Beef with fresh parmesan shavings drizzled with extra virgin rapeseed oil

Seared Scallops with pea puree & crispy pancetta

New England Style Crab Cakes served with horseradish yoghurt

Roasted Butternut Squash Risotto drizzled with truffle oil 

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Herb Crusted Rack of Lamb served with spinach, a red wine jus & dauphinoise potato

Monkfish Fillet Wrapped In Prosciutto ham, served with a warm chive butter sauce & scallion mash

Sliced Medallions of Beef served with potato rosti & béarnaise sauce

Honey Glazed Tuna Steak, served with a creamy parsnip puree

Classic Beef Wellington served with dauphinoise potato, wilted spinach & red wine jus

Pan Fried Halibut Filet served on a parsley & chive potato cake, samphire & hollandaise dressing.

All served with bowls of fresh market vegetables

\*\*\*\*

Choose any two Desserts from the menu

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Tea, Filter Coffee & sweet treats







Vegetarian & Vegan Main Course Options.

(Please choose one)

Char Grilled Peppers Filled with Mediterranean Ratatouille & giant  
couscous with roasted red pepper sauce 🌱

Creamy Wild Mushroom Stroganoff served with basmati rice 🌱 or 🌱  
Sweet Potato, Vegetable & Stilton Filo Parcel served with roasted  
tomato sauce 🌱

Sweet Potato, Lentil & Coconut Curry with basmati rice 🌱

Shortcrust Pie deep filled with leek, squash & asparagus 🌱 or 🌱  
Mushroom & Spinach, Rosemary & Thyme Wellington with baby roast potatoes

Dessert

Glazed Lemon Tart

Banoffee Pie

Black Forest Gateau

Dark Chocolate Truffle & Salted Caramel Torte

Mixed Red Berry Cheesecake

Eton Mess ( 🌱 opt)

Lemon Posset

American Double Chocolate Brownie (nut free)

Dark Chocolate Fondant\*

Sticky Toffee Pudding\*

Lemon infused Treacle Tart\* with Clotted Cream

White Chocolate & Madagascan Vanilla Mousse

Vanilla Panacotta Red Berry Pudding

St Clements Cheesecake

Strawberry Fool Stack with Shortbread Biscuit

Baileys Milk Chocolate Mousse

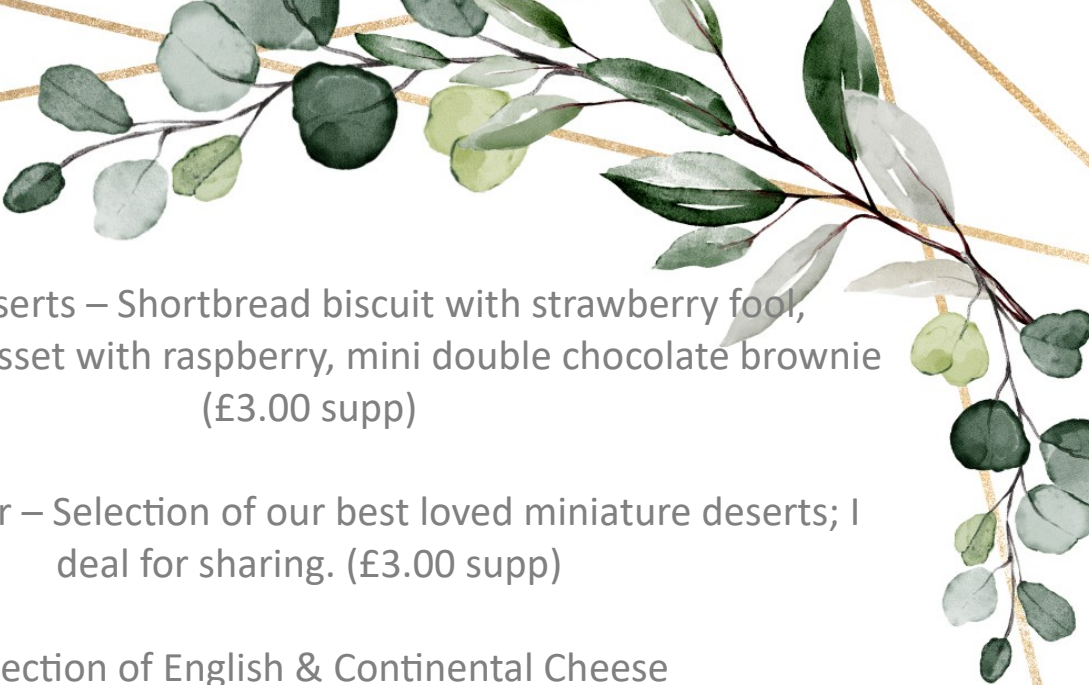
Individual Passion Fruit Pavlova

Vanilla Crème Brulee

Gluten Free Sticky Date Brownie

Chocolate (& avocado) Mousse w' Raspberries & Pistachio 🌱





Trio of desserts – Shortbread biscuit with strawberry fool,  
zesty lemon posset with raspberry, mini double chocolate brownie  
(£3.00 supp)

Sharing platter – Selection of our best loved miniature deserts; 1  
deal for sharing. (£3.00 supp)

Selection of English & Continental Cheese  
& Biscuits (£5.00 sup)

Additional Mixed Berries to be served with your Dessert choices  
(£2 sup pp)

Cheese Towers (photos & quote available on request)

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Please choose one option from each course (two for dessert). The second  
choice must be a vegetarian dish from the list.  
All guests should then pre-order from your two selected items. (Choose 2 main  
courses + vegetarian option for an additional £3.00 per person)  
Please feel free to mix and match items from different menus.

Our team need access to kitchen facilities;  
or we can bring our own for a cost of £500 (for every 200 guests).

Minimum order of 40 people.

Children 9 years and under will be charged for at half price or please see our  
children's menus.

Includes crockery, cutlery, linen napkins & linen cloths for dining tables.

