

# Banqueting Menu's



## Banqueting Menu 1

Plum Tomato & Basil Soup with Garlic Croutons  
Served with Assorted Bread Rolls and Butter

Brussels Pate Wrapped in Pork Jelly  
Served with Fruit Chutney & Brioche Toast

Sweet Cherry Tomato & Mozzarella Salad (v) (gf)  
Sweet Balsamic Glaze, Rocket Salad

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Roasted Lemon & Thyme Chicken Breast (gf)  
Green Beans, Herb Crushed Potato, Chicken Jus

Pan Seared Cod Fillet (gf)  
Served Cauliflower Puree, Seasonal Greens, Hollandaise Sauce

Sweet Potato Gnocchi (v)  
Served with, Green Pesto Cream, Crispy Rocket & Parmesan Shavings

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Warm Chocolate Brownie  
Dusted with Cocoa, Whipped Cream

Vanilla Cheesecake  
Seasonal Berries, Strawberry Coulis

Cream Filled Profiteroles  
Chocolate Sauce

£23 per person

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## Banqueting Menu 2

Traditional Leek & Potato Soup (gf)  
Served with Assorted Bread Rolls and Butter

Pressed Ham Hock & Pea Terrine (gf)  
Red Onion Chutney & Country Bread

Creamy Goats Cheese (v) (gf)  
Sweet Balsamic Dressing, Baby Beetroot Puree

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Chicken Wrapped in Bacon (gf)  
Fondant Potato, Seasonal Vegetables, Red Wine Gravy

Gloucester Old Spot Pork Loin (gf)  
Roasted Honey Vegetables, Champ Mash, Calvados Sauce

Pan Seared Seabass Fillet (gf)  
Served Peeled Roasted Potato, Green Beans, Pesto Dressing

Brie & Broccoli Tart (v)  
Served with, Saluted Green Beans and a Plum Tomato & Basil Sauce

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Lemon Posset (gf)  
Homemade Shortbread & Strawberries

Baked Chocolate Cheesecake  
Served with Chocolate Sauce, Whipped Cream

Sticky Toffee Pudding,  
Toffee Sauce, Vanilla Ice Cream

£27.00 per person

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## Banqueting Menu 3

Minted Pea & Smoked Ham Soup  
Served with Assorted Bread Rolls and Butter (gf)

Chicken & Confit Duck Terrine (gf)  
Baby Water Cress, Chilli Jam

Salmon Pate Lemon & Herbs (gf)  
Picked Fennel Salad, Toasted Focaccia

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Duo of Lamb Rump & Pressed Lamb Shoulder (gf)  
Dauphinoise Potatoes, Tender Stem Broccoli, Lamb Jus

Braised Blade of Scottish Beef (gf)  
Horseradish Mash, Chanteray Carrots & Port Wine Jus

Baked Salmon Fillet (gf)  
Roasted Fine Tomatoes, Saffron Beurre Blanc, Pesto Creamy Mash

Tortellini Goat's Cheese & Red Pepper (v)  
Served with Pesto, Dressed Rocket

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Trio of Mini Cheesecakes  
Blueberry, Raspberry, Chocolate

Chocolate Truffle Torte  
Chantilly Cream

Tart Au Citron  
Seasonal Berries

£32.00 per person

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## Vegan Menu

Plum Tomato & Basil Soup (gf)

Fresh Pear & Avocado, Baby Spinach Herb Dressing (gf)

Tomato & Olive Salad with Cucumber and Red Onion (gf)

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Singapore Vegetable Noodles (gf)

Chick Pea Curry with Rice & Mango Chutney (gf)

Roasted Red Pepper Stuffed with Cous-Cous

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Exotic Fruit Salad served with Raspberry Sorbet

Soya Milk Panocotta, Mango Sauce

## Gluten Free Dessert Option

Gluten Free Chocolate Brownie

Fruit Salad with Ice Cream

Trio of Fruit Sorbet

Gluten Free Flapjack

These options can be added into our set Banqueting Menu's at no extra charge

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## Additional Items

Selection of English Cheeses £35.00

Soft brie, stilton, and mature cheddar served with spiced apple chutney, grapes and cheese crackers  
(Board serves 10)

## Intermediate Course options

Refreshing Sorbet £4.00 per person

Beetroot Gravlax Roulette £6.00 per person

Glass of Orange Juice £4.50

Glass of Buck Fizz £4.50

Glass of House Wine £5.50

Glass of Prosecco £6.00

Glass of Pimms £5.10

Gin And Tonic £6.50

## Canapes

Asparagus Wrapped in Parma Ham

Cherry Tomato, Mozzarella & Basil Skewers (V)

Chicken Liver Pate on Toasted Brioche

Chorizo and Red Onions on French Toast

Classic Brie and Grape on French Toast (V)

Crispy Vegetable Spring Rolls (V)

Mini Sweet Chilli Chicken Kebabs

Mini Roast Beef and Horseradish Yorkshire Puddings

Satay Chicken Skewers

Smoked Salmon and Cream Cheese Bellini's

Tempura Battered King Prawns

5 Canapes are priced at £6 per person

Additional are charged at £1.00 per £1.50 for additional canapes

# Banqueting Menu's



## Finger Buffet Menu

This selector menu is designed to give you the flexibility to choose your favourites. You can choose items from the selections here to build your own menu.

### Select 1 Salad:

Mini Caesar Salad (v)

Mini Greek Salad (v) (GF)

Mini Cherry Tomato & Mozzarella Salad (v) (GF)

Beetroot and Goats Cheese Salad (V) (GF)

### Select 3 of Hot Items:

Chicken and Pepper Skewers (GF)

Mini Pork Sausages and Mashed Potatoes

Lamb Kofte with Minted Yogurt

BBQ Chicken Wings (GF)

Assorted Quiches

Mini Jacket Potatoes with Sour Cream (V) (GF)

Vegetable spring roll and Sweet Chilli (v)

Breaded Brie Wedges (v)

Cod Goujons with Tartare Sauce

### Selection of Sandwiches and Wraps (Gluten Free Bread Available) Choose 3 Fillings:

Coronation Chicken and Rocket

Chicken and Bacon with Mayonnaise

Roast Beef & Rocket

Roast Beef and Horseradish

Honey Roast Ham and English Mustard

Honey Roast Ham & Tomato

Prawn, Baby Gem & Marie-rose

Smoked Salmon & Cream Cheese

Tuna and Spring Onion Mayonnaise

Cheddar Cheese & Caramelised Onion Chutney (v)

Egg and Mustard Cress Mayonnaise (V)

Hummus, Roasted Red Pepper & Cucumber (v)

### Select 2 Desserts

Mini Profiteroles

Mixed Berry Eton Mess

Assorted French Fancies

Fresh fruit platter

The above is included at the price of £17.50 per person  
Any additional items are available at £2.50 per person per item.