



Banquet Menu

Starter

Confit of Duck & Roasted Red Onion Terrine

Blood orange gel, toasted onion bread, pistachio crumb

Maple Glazed Halloumi

(Vegetarian & Vegan)

Salad of green beans, new potato, semi-dried cherry tomato, olive crumb and quail egg (E,D,V)

Main Course

Supreme of Chicken Topped Wild Mushroom Mousse

Scallion crushed potatoes, glazed carrots, French beans, madeira jus (SD,D,E)

Stuffed Beef Tomato

(Vegetarian & Vegan)

Filled with chick peas, halloumi cheese and persian style vegetable ragu, with fava bean salad (D,V)

Dessert

Croissant Butter Pudding

Orange chocolate chip ice cream (G,D,E,N,S)

Vanilla Pannacotta

(Vegan)

Pineapple crisp, coconut sorbet (S,V)

(V) Suitable for vegetarians (G) contains gluten (E) contains egg (N) contains nuts (D)
contains dairy/milk (S) contains soya (SD) contains sulphur dioxide

Due to our food preparation process we cannot guarantee our dishes will be prepared in an allergen or allergen derivative protect free environment.
Fish may contain small bones.