



BANQUETING MENU

BANQUET 1

Please create a set menu by choosing one option from each course for all members of your party.

STARTERS

Sweet potato soup, pickled woodland mushrooms, white truffle oil (Ve)
Pressed ham hock and pea terrine, piccalilli puree, pickled vegetables, focaccia crisp
Heritage beetroot tart, golden beetroot puree, samphire and shallots (Ve)

MAINS

Slow braised beef feather blade, fondant potato, root vegetables in red wine sauce
Roast chicken breast, parsley mash, roast artichoke, confit carrots, tarragon sauce
Butternut squash, kale, chickpea tagine, fennel chutney, spinach and butterbean pakora (Ve)

DESSERTS

Cream filled profiteroles, warm caramel sauce, raspberries and strawberries
Lime tart, Italian cream, candid fennel
Apple and raspberry tart, vegan vanilla ice cream (Ve)



FOOD ALLERGIES & INTOLERANCES: before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.