

## Spring/Summer Private Events Banqueting Menus

£55.00 per person – 3 Courses

£65.00 per person – 4 Courses

We ask that you select one starter, one main course and one dessert, which will be the same for all guests in the party and we will then cater for any vegetarians or dietary requirements.

Should you wish to add another course to your event with us there is an additional supplement of £10.00 per person.

### Starter and Intermediary Options

Foie Gras and Chicken Liver Parfait, Smoked Duck  
Salad and Toasted Brioche

~

Pan Seared Foie Gras, Walnut Nougatine, Red Chard  
and Apple Salad

~

Auberge Smoked Salmon, Buckwheat Blini, Caviar  
and Fromage Blanc

Morel Velouté, Poached Duck Egg and Confit Potato

~

Poached Salmon Rilette, Pickled Cucumber, Cremé  
Fraîché and Melba Toast

~

Seared Loin of Yellow Fin Tuna, Crab and Avocado  
Guacamole, Lemon Vinaigrette

~

Risotto of Pea and Mint, Cream Chantilly and  
Parmesan

~

Confit of Chicken and Truffle Terrine, Poached Pear  
and Hazelnut Dressing

### Main Course Options

Ribeye of British Excellence Beef, Girolle and Pea  
Fricassée, Fondant Potato and Roasting Jus

~

Slow Roast Fillet of Lamb, Rosemary Dauphinoise,  
Wilted Greens and Crisp Red Onion

~

Roast Loin of Tamworth Pork, Crushed Potatoes,  
Caramelised Onion and Apple Salad

~

Thyme Roast Fillet of Sea Bream, Crisp Mange Tout,  
Citrus Dressing

~

Roast Breast Haughly Farm Chicken, Pomme Purée,  
Asparagus and Jus Rôti

~

Roast Fillet of Halibut, Confit Potato, Curly Kale and  
Cockle Velouté

~

Poached Filets of Lemon Sole, Cornish White Crab  
and Soup Au Pistou

## Dessert Options

Blueberry and Almond Tart, Madeira Ice Cream and  
Blueberry Jelly's

~

Clotted Cream Panna Cotta, Summer Pudding Ice  
Cream and Strawberries with Mint

~

Peach Mosaic Terrine, White Peach Sorbet, Spiced  
Compote and Peach Schnapps

~

Poached Raspberries in Elderflower Jelly, Raspberry  
Sorbet and Elderflower Tempura

~

Warm Kirsch Cherries, Chocolate Gritine Mousse  
with Black Cherry Sorbet

~

Chocolate Apricot Ganache with Apricot Sorbet,  
Compote and Roasted Apricot Halves