

Banqueting menu

Please create your single choice set menu, by selecting ONE starter, ONE main course and ONE dessert for your party, plus ONE dietary choice per course if needed

soup of the day (ve, can be gf) £5.00

Choice of freshly made soup with crusty bread roll and butter.

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Warm goats' cheese Tart (v) £6.95

red onion and cherry tomato tart with baby leaf salad balsamic split (v)

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Prawn and crayfish salad (gf) £8.95

Served on a rocket base topped with Marie rose sauce pickled cucumber

Lemon wedge

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Ham hock and pea terrine n (gf) £7.95

pepper leaf salad, beetroot piccalilli balsamic glaze.

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Smoked chicken ceaser salad (can be gf) £8.95

crisp cos lettuce, olives, parmesan shavings, croutons

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vegan vegetable pakora (ve) £5.95

with a mango and mint salsa

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Seasonal melon (ve, gf) £5.95

A fan of seasonal melon with an orange and ginger syrup

Mains

Pan fried chicken supreme wrapped in streaky bacon, (gf) £18.95

gratin potato, seasonal vegetables, tarragon jus

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Braised blade of beef (gf) £19.95

Light horseradish mash potato roasted root vegetables.

Red wine and thyme sauce

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Oven roasted fillet of Scottish salmon. (gf) £20.95

Crushed potato chanteney carrots green beans

Sundried Tomato and caper dressing

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Local reared free range pork loin steak (GF) £15.95

Caramelized apple rustic, pomme anna, sauteed greens, sage café au lait jus

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Slowly cooked rump of lamb £26.95

Herb mash potato, seasonal vegetables redcurrant and rosemary jus

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Beetroot and butternut squash wellington (ve) £18.95

Chunky beetroot and butternut squash in a sweet and sharp balsamic chutney wrapped in a golden baked puff pastry fondant potato seasonal veg. tomato sauce.

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Sweet potato and chickpea loaf (ve) £16.95

A sweet potato, chickpea red lentil caramelised onions and mixed seeds, Roasted new potato, seasonal vegetables red pepper coulis

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Potato gnocchi (v) £16.95

pan fried potato gnocchi with wilted rocket and wild mushrooms, white wine and blue cheese sauce.

seasonal vegetables

Desserts

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Vanilla cheesecake (ve gf) £8.75

On a gluten free oat crumb with mulled seasonal fruits

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Traditional Eaton mess (gf) £6.95

Chef's style of Chantilly cream crushed meringue seasonal fruits raspberry coulis

(vegan option available on request)

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Traditional apple crumble tart (v) £6.95

With traditional sauce anglaise

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Honey and ginger crème brulee (v) £6.95

Shortbread biscuit

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Salted caramel chocolate tart. (v) £8.50

Red berry coulis

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Sticky toffee pudding (v) £7.50

With local made ice cream (vegan option available upon request)

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Selection of English cheese and biscuits £7.50

Celery seasonal fruit chutney and grapes

our food is prepared in food areas where cross-contamination may occur, and
our menu descriptions do not include all ingredients. If you have any
questions, allergies or intolerances, or you require our allergen information,
please let us know before ordering.