

Autumn / Winter Banquet Dinner Menus

One menu that is sure
to take your fancy.



One of a kind.

MENU 1



Cray fish, rocket and soused pepper salad, baguette croutons

Double cooked duck leg, confit potatoes, thyme, tomato and white bean cassoulet

❖ Crispy fried courgette, confit potatoes, thyme, tomato and white bean cassoulet

Caramel apple crème brûlée

Freshly brewed coffee and candies

MENU 2



Buttered leek and potato soup, chive chantilly

Rump of lamb and pot roast belly, rosemary potatoes and chantenay carrots, mint jus

❖ Spinach and nutmeg wellington, rosemary potatoes and chantenay carrots, mint jus

Poached pear, oat crumbles and cinnamon cream

Freshly brewed coffee and candies

MENU 3



Late season vegetable and pulled ham hock soup

Fillet of salmon, sea salt potatoes and bloody Mary dressing, market vegetables

❖ Rarebit portabello mushroom, bloody Mary dressing, sea salt potatoes and market vegetables

Raspberry ripple cheesecake

Freshly brewed coffee and candies

MENU 4



Broccoli and Stilton tart with winter leaf salad and walnut vinaigrette

❖ Avocado, rocket and soused pepper salad, baguette croutons

Breast of chicken and field mushrooms wrapped in smoked bacon, châteaux potatoes and braised leeks, red wine sauce

❖ Field mushroom brioche, white beans and braised leeks, red wine sauce

Chocolate fondant, chocolate caramel sauce and mascarpone cream

Freshly brewed coffee and candies

MENU 5



Crispy chorizo, cherry tomato and gem lettuce salad, Caesar dressing

❖ Hen egg, cherry tomato and gem lettuce salad, Caesar dressing

Cannon of beef, pepper steak sauce, celeriac and potato gratin, butter braised carrots

❖ Root vegetable hot pot, celeriac and potato gratin, cheddar crumble, butter braised carrots

Limoncello trifle, toasted almonds

Freshly brewed coffee and candies