

CLASSIC THREE COURSE MENU
Ideal for weddings or formal banqueting evenings
Minimum 25 guests

Starters

Maximum two choices

Crab Cakes with a Sweet Chilli & Lime Dressing served on a bed of Rocket
Rustic Cider, Apple & Sage Ham Hock Terrine served with a Sweet Red Onion
Chutney & Melba Toast

Citrus Beetroot Salad with a Creamy Avocado & Lime Dressing (Vg)

Individual Baked Camembert with Garlic & Rosemary served with Artisan Bread &
Cumberland Sauce (V)

Classic Mozzarella, Basil & Tomato Caprese Salad with a drizzle of Balsamic & Olive
Oil (V) (GF)

Potato, Celeriac and Truffle Soup (Vg) (GF)

Main Courses

Maximum three choices

Roasted Leg of Lamb served with Fresh Mint Sauce, Crushed New Potatoes, Seasonal
Vegetables & a Rich Jus

Roasted Loin of Pork served with Bramley Apple Sauce, Crispy Bacon wrapped
Sausages, Crushed New Potatoes, Seasonal Vegetables & a Rich Onion Gravy

Natural Haddock Fillet en-croute with a Saffron & Shellfish Sauce

A Risotto of Butternut Squash with a Mascarpone and Red Pesto Sauce (V) (GF)

Moroccan Spiced Vegetable Tagine with Apricots & Almonds (Vg)

Desserts

Maximum two choices

Vanilla Crème Brûlée with Lavender Shortbread

Passionfruit Cheesecake

Profiteroles with a Hot Chocolate Sauce

Salted Caramel Brownie

Pears Poached in Red Wine & Star Anise served Vanilla Ice-cream (Vg) (GF)

£47.50 per person for 2-Course

£52.50 per person for 3-Course