

FORMAL BANQUETING

OLD BRIDGE THREE COURSE MENU

£35 for two courses/£40 for three courses

Starters

Choose one vegetarian starter or one vegetarian plus one meat/fish starter

Leek & Potato Soup served with Artisan Breads (v) (vegan)

Chicken Liver & Brandy Pate served with Melba Toast

Classic Smoked Salmon with Lime & Chive Creme Fraiche (gf)

Caramelised Onion, Tomato & Mozzarella Bruschetta with a Balsamic Glaze & Fresh Oregano (v)

Main Courses

Choose one meat main plus one vegetarian main

Local Herefordshire Sausages with Buttery Mashed Potato, Seasonal Vegetables & Onion Gravy

Herby Beef Bourguignon served with Buttery Mashed Potato & Seasonal Vegetables

Local Herefordshire Chicken served with Lemon & Thyme Stuffing, Roast Potatoes, Seasonal Vegetables & Rich Gravy

Herefordshire Beef served with Yorkshire Pudding, Creamy Horseradish, Roast Potatoes, Seasonal Vegetables & Rich Gravy

Vegetable Wellington served with Roast Potatoes, Seasonal Vegetables & Rich Gravy (v)

Vegetarian Lentil Cottage Pie served with Seasonal Vegetables (v) (vegan) (gf)

Desserts

Choose one or two desserts

Traditional Eton Mess (gf) (v)

Glazed Lemon Tart served with Raspberry Coulis (v)

Homemade Sticky Toffee Pudding with Caramel Sauce & Fresh Cream (v)

Chocolate Brownie with Vanilla Ice Cream (can be made vegan and/or gluten free)

Seasonal Fruit Salad served with or without Fresh Cream (v) (vegan) (gf)