

FORMAL BANQUETING

VICTORIA BRIDGE THREE COURSE MENU

£45 for two courses/£50 for three courses

Starters

Choose max one vegetarian starter or one vegetarian and one meat/fish starter

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

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

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

Main Courses

Choose max one meat and one vegetarian starter

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

Salmon Fillet with a Hollandaise Sauce, Crushed Minted New Potatoes &
Seasonal Vegetables

Creamy Pea & Herb Risotto with Parmesan Shavings (v)

Moroccan Spiced Vegetable Tagine with Apricots & Almonds (v)

Desserts

Choose max one or two desserts

Vanilla Crème Brûlée with Lavender Shortbread

Passion Fruit Cheesecake

Profiteroles with a Hot Chocolate Sauce

Pears Poached in Red Wine & Star Anise served Fresh Cream (v) (vegan)

Trio of Puddings: Lemon Posset, Dark Chocolate Torte & Sticky Toffee Pudding