

Banqueting and private dining

2020 Selector Menu

Please choose a set menu from the below options for your guests i.e. 1 x starter, 1 x main and 1 x dessert, plus a vegetarian alternative.

Starters

Potato & salmon terrine, horseradish cream, watercress salad (gf)

Heritage beetroot & goats cheese, basil (v, gf)

Tomato tart, parmesan custard pesto, watercress salad (v)

Roasted carrot & fennel soup, cumin yoghurt (v, gf, df on request)

Mains

Slow cooked beef feather blade, dauphinoise potato, new season carrots, beef jus (gf)

Roast free range chicken, bacon potato rosti, tenderstem broccoli,
tarragon cream (gf, df on request)

Wild mushroom gnocchi, char grilled asparagus, wilted spinach (v, ve on request)

Desserts

Blueberry cheesecake, white chocolate ganache, Parma violet crumb (v)

Giant profiterole, vanilla cream, chocolate crunch (v)

Custard tart rum & raisin compote, nutmeg tulle (v)

£26.50 net per person

Allergen information available on request