



SAMPLE BANQUETING MENUS

Banqueting Menu A | £32.00 per person

STARTERS

Roasted Tomato Soup, Basil Crisp (V)

Ham Hock Terrine, Apple & Cider Chutney, Toasted Croute

Smoked Mackerel Pate, Yellow Chilli Jam, Rye Bread

MAIN COURSES

Roasted Chicken Breast, Duck Fat Roast Potatoes, Spinach, Buttered Greens, Gravy

Local Somerset Pork Chop, Bubble & Squeak, Curly Kale, Roasted Apple, Gravy

Baked Salmon Fillet, Spring Onion & Basil Potato Cake, Buttered Spinach, Confit Tomato Sauce

Gnocchi, Spinach Sauce, Deep Fried Broccoli Florets (v)

DESSERTS

Profiteroles, Chantilly Cream, Warm Chocolate Sauce

Lemon & Mascarpone Cheesecake, Chocolate Stick, Fresh Berries

English Berry Eton Mess, Fresh Mint

TO FOLLOW

Fresh Filtered Coffee, Tea and Chocolate Mints



SAMPLE BANQUETING MENUS

Banqueting Menu B | £34.00 per person

STARTERS

Leek & Potato Soup, Rosemary Cream (V)

Chicken Liver Pate, Plum Chutney, Gherkins, Toasted Brioche

Smoked Haddock & Mozzarella Fishcake, Poached Duck Egg

MAIN COURSES

12 hour Braised Lamb Shank, Pomme Puree, Buttered Cabbage, Bacon Crisp, Gravy

Roast Striploin of Beef, Homemade Yorkies, Duck Fat Fondant Potatoes, Baby Carrots & Turnips,
Swede Puree, Red Wine Sauce

Grilled Sea Bream, Roasted Courgettes & Asparagus, New Potatoes, Lemon Butter

Pumpkin & Lentil Curry, Coriander Rice (v)

DESSERTS

Trio of Chocolate Mousse, Honeycomb Ice Cream

Warm Sticky Toffee Pudding, Butterscotch Sauce

Lemon Posset, Shortbread, Fresh Raspberries

TO FOLLOW

Fresh Filtered Coffee, Tea and Local Fudge



SAMPLE BANQUETING MENUS

Banqueting Menu C | £38.00 per person

STARTERS

Cauliflower Veloute, Cheddar Cheese Crute, Truffle Oil (V)

Basil Poached Sea Bass, Sweetcorn Puree, Baby Leek, Parsnip Crisp

Potted Duck, Green Peppercorns, Toasted Sough Dough

MAIN COURSES

Braised Featherblade of Ashdale Beef, Bolongere Potato, Braised Salsify, Roasted Carrots, Celeriac & Horseradish Puree, Red Wine Sauce

Duo of Welsh Lamb, Roasted Rack & Braised Neck, Dauphinoise Potato, Curly Kale, Pea Ragu, Chargrilled Leek, Red Wine Jus

Roasted Red Mullet, Confit Wild Mushroom, Wild Mushroom Veloute, Truffle Oil, Spinach

Roasted Butternut Squash, Quinoa, Toasted Seeds, Blue Vinny (v)

DESSERTS

White Chocolate Cheesecake, Blueberry Compote

Amoretti Truffle Tort, Crème Fraiche, Strawberries

Spiced Apple and Pecan Crumble with Mascarpone Vanilla Cream

TO FOLLOW

Fresh Filtered Coffee, Tea and Rose Jelly



SAMPLE BANQUETING MENUS

Banqueting Menu D | £42.00 per person

STARTERS

Grilled Goats Cheese, Parsley Jelly, Toasted Pine Nuts, Elderberries, Balsamic (v)

Beef Tomato & Buffalo Mozzarella Stack, Basil Pesto, Crack Black Pepper (v)

Warm Spinach & Feta Cheese Tart, Rocket Salad (v)

Chicken Soup, Confit Wild Mushrooms, Truffle Oil

Leek & Mushroom Soup, Garlic Croutons (v)

Salmon Fishcake, Young Spinach, Sauce Tartar

Classic Prawn Cocktail, Brown Bread & Butter

Sharing Platter: Camembert, Dried Hams, Chutney, Olives, Sun Dried Tomatoes, Crusty Breads

Baked Camembert, Red Onion Chutney, Crusty Bread (v)

Smoked Salmon, Warm Beetroot, Horseradish Cream

Smoked Duck Breast, Spring Onion & Pomegranate Salad, Balsamic & Hoi Sin Sauce

Pea & Broad Bean Soup, Watercress (add ham) (v)

Spinach & Feta Filo Pastry Tart, Crushed Peas (v)

Crispy Duck Spring Rolls, Pickled Cabbage, Hoi Sin Dressing

Pork Rilette, Sage & Apricot Compote, Toasted Soughdough



SAMPLE BANQUETING MENUS

MAIN COURSES

Roasted Breast of Chicken, Spring Onion Mash, Creamed Cabbage, Red Wine Jus

Rump of Welsh lamb, Served Pink, Pomme Fondant, Smoked Bacon & Pea Ragout

Braised Belly Pork, Bubble & Squeak, Kale, Cider & Mustard Veloute

Gnocchi, Wilted Spinach, Blue Vinny, Candied Walnuts, Cream Veloute (v)

6oz Fillet Steak, Fondant Potato, Watercress, Spinach, Wild Mushrooms, Pepper Sauce

Lamb & Mint Burger, Curried Sweet Potato Fries, Celeriac Slaw

Fillet of Sea bass, Smoked Salmon & Parmesan Fishcake, Young Spinach, Sweetcorn Sauce

Roasted Loin of Cod Wrapped in Parma Ham, Crushed New Potatoes, French beans, Chorizo Sauce

Confit Duck Leg, Fondant Potato, Baby Vegetables, Carrot Puree, Cherry Jus

Sea Bream, Lemon & Saffron Risotto Cake, Crispy Kale, Prawn Sauce

Roasted Pheasant Breast, Boulongure Potato, Spinach Puree, Cocotte Potato

Roasted Chicken Breast, Duck Fat Roasties, Seasonal Vegetable, Smokey Bacon Sauce

Roasted Leg of Lamb, Rosemary & Garlic Mash, Roasted Vegetables, Jus

Roasted Butternut Squash, Quinoa, Toasted Seeds, Blue Vinny (v)

Pumpkin & Lentil Curry, Coriander Rice (v)

Gnocchi, Spinach Sauce, Deep Fried Broccoli Florets (v)



SAMPLE BANQUETING MENUS

DESSERTS

Eton Mess

Rhubarb & Apple Crumble, Crème Anglaise

Chocolate & Orange Tart, Confit Orange Compote

Truffle Cheesecake, Crème Frachie

Lemon Tart, Clotted Cream Ice Cream

Apple Crumble, Crème Anglaise

Bread & Butter Pudding, Vanilla Anglaise

Warm Chocolate Fondant, Salt Caramel Sauce

Milk Chocolate & Raspberry Pot, Shortbread

Tullie Basket, English Berries, Vanilla Ice Cream

Brandy Snap Basket Chocolate Mousse, Caramelised Orange

Warm Chocolate Brownie, Chocolate Sauce

Strawberry Jam Roly Poly, Custard

Treacle Tart, Clotted Cream, Raspberries

English Berries, Peach Reduction, Raspberry Sorbet

TO FOLLOW

Fresh Filtered Coffee, Tea and Petit Four



SAMPLE BANQUETING MENUS

IMPORTANT INFORMATION

All our food is prepared in a kitchen where cross contamination may occur, and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. We cannot guarantee the total absence of allergens in our dishes. Some menu items may contain nuts and/or gluten.

For all banquet menus please choose one starter, main course and dessert for all your guests. Dietary requirements can be catered for, please advise your event co-ordinator no later than two weeks prior to your event date.

Should you wish to provide a choice menu with a maximum of three starters, three main courses and three desserts for your guests, a supplement charge will apply (pricing stated below)

Menu A £5.00 per person

Menu B £6.00 per person

Menu C £7.00 per person

Menu D £8.00 per person

A table plan with a breakdown of menu choices will be required no later than four weeks prior to your event date.