



Please choose one option from each course for all of your guests (excluding those with dietary requirements). Alternatively, you may choose up to three items from each course and give your guests the options however, it will be your responsibility to collate the choices and issue them to the Hotel at least 4 weeks prior to your event date.

Starters

Sautéed Wild Mushroom and Brioche Toast | V, GFO
with Watercress

Watermelon with Mint & Feta Salad | V, GF, DFO, VEO
Chicken Liver Parfait | GFO

with Spiced Gooseberry Chutney, Toasted Ciabatta & Mixed Leaves

Prawn Cocktail | GF, DF

with Bloody Mary Sauce & Gem Lettuce

Caprese Salad | VEO

Beef Tomato, Mozzarella, Basil & a Balsamic Reduction

Smoked Salmon Carpaccio | DF, GF

with Lemon, Beetroot & Aioli

Breaded Deep-Fried Brie | V

with Sweet Chilli Jam

Salami & Chorizo Filled Arancini

with Watercress, Herb Oil & Balsamic Glaze

Roasted Plum Tomato, Red Pepper and Basil Soup | VE, V, DF, GF
with Herb Oil

Sweet Potato & Miso Soup | VE, V, DF, GFO
with Crispy Onions

Broccoli and Stilton Soup | V, GF

Watercress & Potato Soup | VE, V, DF, GFO
with Sourdough Croutons

Garden Pea and Mint | VE, V, DF, GF

Mains

Roasted Chicken Supreme | GF

with White Wine, Cream & Field Mushroom Sauce and Gratin Potato

Braised Feather Blade of Beef | DF, GF

With Red Wine Sauce and Fondant Potato

Traditional Roast Beef

With Yorkshire Pudding, Roast Potatoes and Thyme & Red Wine Jus

Duo of Lamb (stuffed breast and shredded lamb croquette)

with Rosemary and Mint Jus

Confit Leg of Duck

With Cherries and Port Jus and Dauphinoise Potatoes

Braised Belly of Pork

With Bubble & Squeak and a Mustard Velouté

Cumberland Sausage & Mash

With Caramelised Onion Gravy

Grilled Fillet of Seabass | GF

with Creamy Mashed Potatoes and Chive, Cream Sauce

Grilled Fillet of Salmon | GF, DFO

with Samphire & Spinach Butter Sauce and Crushed New Potatoes

Chargrilled Halloumi & Mediterranean Vegetable Skewers | GF

with Coriander Rice and Tzatziki Sauce

Vegetable & Chickpea Tagine | VE, V, DF, GFO

with Herbed Couscous

Roasted Root Vegetable Risotto | VE, V, DF, GF

Herb Oil & Vegan Cheese

All Main Courses Served with Seasonal Vegetables

Desserts

Crème Brûlée | V, GFO

with Shortbread Biscuit

Baileys Cheesecake | V

Vanilla Ice Cream & Raspberry Dust

Chocolate Brownie | VE, V, GF, DF

with Chocolate Sauce

Sticky Toffee Pudding | V

Toffee Sauce, Vanilla Ice Cream

Fresh Fruit Pavlova | V, GF

Panna Cotta | V, GF

topped with Fresh Strawberries & Salted Caramel Sauce

Lemon Posset | V, GF

topped with Berry Compote

Cheese & Biscuits | V, GFO

Brie, Cheddar, Stilton, Celery, Grapes, Crackers, Butter & Onion Chutney

Fresh Seasonal Fruit Salad | VE, V, DF, GF

VE – vegan, VEO – vegan option available, V – vegetarian, GF – gluten free, GFO – gluten free option available, DF – dairy free, DFO – dairy free option available