



## BANQUETING SET MENU CHOOSE ONE FROM EACH COURSE

### STARTERS

- Salmon rilette, horseradish Chantilly, caper & shallot dressing
  - Bresaola with aged balsamic, rocket and parmesan salad
- Goats cheese and ratatouille tarte, seasonal leaves & basil pesto (V)
  - Leek and potato soup, truffle oil (VV)
  - Roasted chicken terrine, tarragon aioli & herb salad

### MAINS

- Fillet of Herefordshire beef, dauphinois potatoes, seasonal vegetables & beef jus (£8 supplement) \*
- Grilled corn-fed chicken, fondant potato seasonal vegetables & red wine jus
- Roasted seabream fillet, sauteed potatoes, seasonal greens, grilled lemon
- Spinach and ricotta tortellini, wild mushrooms, smoked cheddar cream sauce(V)
- celeriac (wellington) roasted shallot, peas and charred baby gem (vw)

### DESSERTS

- Millionaires chocolate tart, roasted hazelnuts, chantilly cream
  - Vanilla panna cotta, seasonal berry compote
  - Mango & pineapple fruit salad passionfruit sorbet (vw)
    - Treacle tart, vanilla ice cream
- Farmhouse cheese selection, chutney, celery, grapes, crackers

\*Please note fillet of beef will need to be prepared at the same temperature for all guests.  
Items marked with a (v) are suitable for vegetarians. Please notify your server of any specific food allergies you may have. The food and beverage team will do their best to provide you with the information that you need to help you to make your choice of food.

A 12.5% discretionary service charge will be added to your bill.