

SPRING & SUMMER BANQUETING MENU

1st March to 31st August 2018

STARTERS

Beetroot Cured Organic Salmon, horseradish cream, heirloom beetroot, pickled cucumber, sauerkraut

Celeriac and Truffle Veloute, crispy egg, roast trumpets, toasted seeds, parsley oil

Spinach and Tomato Tart, black olive tapenade, charred artichoke, shaved parmesan,
organic salad leaves

MAINS

Roasted Sea Bream, confit peppers, spiced lentils, Jersey royal, parsnip puree, bouillabaisse

Scottish Rump of Lamb, honey glazed carrots, peas, fresh herbs, goats cheese mash, thyme sauce **(supplement £4)**

Maize Fed Chicken, cauliflower puree, herb potato fondant, creamed spinach, tenderstem broccoli, baby carrots, roast chicken sauce

DESSERTS

Yogurt and Raspberry Parfait, honeycomb, raspberry sorbet

Dark Chocolate Mousse, strawberry, vanilla ice cream

Cheese Selection, English and French cheese selection, quince compote, crackers **(supplement £3)**

SIDE ORDERS - £5

-Steamed new potatoes

-Triple cooked chips

-Mixed salad leaves

-Tomato and Mozzarella