

Starters

Soup of the day

warm bread roll (VG)

Chicken liver parfait

toasted ciabatta, grape jam

Slow braised ham hock terrine

mustard mayonnaise, pea shoot, ciabatta

Baked goats cheese tart

red onion chutney, balsamic roasted beetroot (V)

Salmon and haddock fishcakes

candied lemon, shaved pickled fennel, lemon & black pepper mayonnaise

Tempura asparagus

garlic & coriander dip, crispy spring onion (VG)

Mains

Slow braised Staffordshire steak

Creamed potatoes, roasted carrots, broccoli & red wine gravy

Chargrilled chicken breast

Roasted new potatoes, roasted carrots & broccoli, tarragon gravy

Polenta stuffed aubergine

Paprika hassle back potatoes, roast peppers, hot tomato & pine nut salsa (NGI, VG)

Grilled pork loin steak

Creamed potatoes, fine green beans, apple puree, cider gravy

Pan fried salmon fillet

Herb crushed new potatoes, fine green beans, lemon & caper cream sauce

Thai cauliflower & butternut squash curry

Coconut jasmine rice, garlic mini naan, lime & coconut yoghurt (VG)

Desserts

Triple Chocolate Brownie

White chocolate ice cream, chocolate sauce (V)

Baked Lemon Cheesecake

Raspberry coulis, lemon sorbet (V)

Cherry & Dark Chocolate Torte

Chocolate soil, vegan vanilla ice cream (VG)

Sticky Toffee Pudding

Served with butterscotch sauce & custard (V)

Brioche Bread & Butter Pudding

Toasted white chocolate, brioche crisp, custard (V)

Banqueting MENU

