



CONFERENCE  
AND EVENTS

# BANQUETING




2025

# Banqueting

£68pp

Please select one starter, main and dessert.

## Starters

- Ham hock & parsley terrine with a pickled garden salad of vegetables with a seeded tuile and piccalilli gel.
- Oak cured chalk stream trout, sat on Dijon scented celeriac remoulade finished with wasabi tapioca cracker cold pressed rape seed oil and dill dust.
- Wild mushroom terrine finished with pickled white beech mushrooms and a tarragon crumb. 
- Curried carrot and coriander soup finished with a baked garlic naan bread croute, onion bhaji crumb and coriander shoots. 
- Plant based tomato, olive and red pepper parfait with sundried tomatoes finished with borage leaves and an artichoke emulsion. 

## Mains

- Seasonal squash gnocchi with a white bean and garlic fricassee finished with lemon and dressed with dehydrated kale. 
  - Pan fried chalk stream trout sat on a roasted chorizo, tomato, puy lentil & borlotti bean ragout, finished with aerated hollandaise and sautéed samphire.
  - Roasted chicken supreme, wild mushroom bon bon, dauphinoise potato, seasonal root vegetables, buttered tender stem broccoli with a sage and thyme chicken jus.
  - Local sous vide rolled pork tenderloin with charred leek and seasonal herbs, sat on buttered mashed potato, with roasted Chantenay carrots, sautéed Molineux kale, finished with a cider apple sauce & a fennel and smoked sea salt crackling spear.
- The dishes below have a £6.50 surcharge:**
- Rare roasted lamb rump, smoked shallot ketchup, tender stem broccoli, dressed sous vide carrot, confit garlic and thyme roasted fondant finished with a lamb & redcurrant reduction.
  - Roasted sustainable cod, baby plum tomato and seafood Bouillabaisse with brown shrimp and mussels Saffron braised fondant, samphire, and seasonal vegetables.

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## Desserts

- Miso caramel parfait, honeycomb and vanilla bean foam, lotus biscotti crumb, toffee apple gel, and micro mint. **vc**
- Glazed Lemon tart, raspberries, lemon gel with meringue pearls.
- Baked Madagascan vanilla cheesecake, salted caramel sauce, cookie dough soil and English fudge.
- Glazed apple sphere with cinnamon mousse, Bramley apple gel centre served with toffee apple compote, calvados anglaise and honey crumble. **vc**

**V** Vegetarian

**VG** Vegan

**NGCI** Non Gluten Containing  
Ingredients

**DF** Dairy Free