



We can provide the following banqueting menus, for corporate or private dining, banqueting and weddings. Let us talk through your requirements and tailor your day to suit your needs, we can plan your event from start to finish and dress your venue or just simply turn up with the food!

The following include all cutlery, crockery, hot holding equipment, linen, chefs on site and FOH staff delivering food to table.

Prices per head subject to VAT, minimum amounts of 6

Banqueting Menu **£30**

To Start

Soup

freshly made, various choices available to suit seasons, occasion and preference

Nam Jim King Prawns – supplement £2

asian slaw, mango puree

Goats Cheese Brulee

dressed rocket, red onion, beetroot and tomato relish

Scottish Smoked Salmon

herb and rocket salad, crostini, dill mayonnaise

Prawn Cocktail

avocado puree, marie rose dressing, iceberg lettuce, cucumber and chive salad

Mackerel Pate

orange and red onion chutney, sour dough

Caprese Salad

boconcini, vine and sunblush tomato, pesto and micro basil salad

The Main

Roast Chicken Supreme

parmesan mash, trimmed beans, wild mushroom and tarragon creamed sauce

Salmon Fillet

garden peas, jersey royals, courgette, Malaysian coconut sauce

Roast Aubergine (V)

grilled Mediterranean vegetables in open aubergine, braised chipotle chick peas (V)

Garden Pie (V)

tomato and root vegetables, grilled sweet potato, steamed greens, pickled cauliflower (V)

Gloucester Old Spot

pork belly, parmentier potatoes, caramelised apple, brandy apple jus

Barbury Duck – supplement £5

plum sauce, pickled blackberry, steamed mini broccoli floret, dauphinoise potato

Slow Roast Lamb Shoulder – supplement £5

mature cheddar mash, glazed figs, fondant carrots, red wine rosemary jus

Desserts

Traditional Eton Mess

meringue, mixed berries, Chantilly cream, raspberry coulis

Chocolate and Almond Brownie

Hob nob crumb, vanilla ice cream

Orange and Almond Cake

orange syrup, physalis, vanilla soya yoghurt

Poached Pear

sweet marsala wine sauce, vanilla ice cream

Blueberry Fool

shortbread, mint, raspberry

Limoncello Tart

Cornish clotted cream

Mint Chocolate Delice – supplement £2

hazelnut and pistachio crumb