

We can provide the following banqueting menus, from corporate or private dining to large banqueting and weddings. Let us talk through your requirements and tailor your day to make your event a success, 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

Deep fried Squid

aioli

Nam Jim King Prawns – supplement £2

asian slaw, mango puree

Goats Cheese Mousse, Minted Goats Cheese Parfait (Salon Culinaire Award Wining)

beetroot and Almond Cracker, Beetroot ketchup, Candied Walnut Crumb

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

Monkfish thermidor – supplement £3

prawns, thermidor sauce, sautéed potatoes

The Main

Roast Butternut Squash Wellington

chickpea, steamed hispy cabbage, broccoli, fondant carrot bubble and squeak

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

Banana Tartin,

fresh berries, butterscotch sauce

Traditional Eton Mess

meringue, mixed berries, Chantilly cream, raspberry coulis

Chocolate Latte Ganache Brownie

white chocolate chips, 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