

Event Menu

Starters

Ham Hock and Black Pudding Terrine

Soused vegetables, pickled mustard seeds

A

Whipped Chicken Liver Parfait

Caramelised onion and sultana chutney, toasted brioche

B

Smoked Mackerel and Beetroot

Glazed baby beetroots, beetroot and star anise ketchup, pickled radish

C

Cream of Parsnip & Apple Soup (v)

Sourdough crouton, parsley and caper salsa verde

D

Avocado and Orange Salad (v)

Bitter leaves, orange dressing, toasted linseeds

E

Mains

Roasted Chicken Supreme

Creamed sweetcorn, tarragon, caramelised shallot, shoestring potatoes, chicken sauce

A

Honey Glazed Pork Belly

Fondant potato, parsnip puree, roasted root vegetables, pickled pear, white wine and pork sauce

B

Pan Fried Sea Bream

Harissa spiced chickpea ragu, saffron mayonnaise, baby spinach, fennel salad

C

Butternut Squash and Sage Gnocchi (v)

Sautéed butternut squash, Montgomery cheddar sauce, roasted pumpkin seed granola

D

Wild Mushroom Risotto (v)

Roasted Wild Mushrooms, truffle mascarpone, kale pesto

E

Desserts

Pineapple Carpaccio

Passionfruit compote, champagne sorbet, mint syrup

A

Hot Chocolate Fondant

White chocolate sauce, honeycomb, caramelised white chocolate

B

Classic Lemon Tart

Candied orange, Chantilly cream, caramelised orange compote

C

Summer Berry Meringue

Vanilla mascarpone, selection of berries, vanilla and berry sauce

D

Sticky Toffee Pudding

Treacle sauce, date, orange, and earl grey tea puree

E



THE VENUES COLLECTION

Please note all our Vegetarian dishes can be adapted to be Vegan

Please identify any allergens or dietary requirements and we can provide detailed information on each suitable dish