

Banqueting Selector continued

Main Dishes continued

Fillet of Halibut, Creamed Potatoes, Wild Mushroom & Button Onion Fricassee and Red Wine Jus	£27.00
Seared Fillet of Salmon, Spring Onion Potato Cake, Confit Fennel, Tomato Butter Sauce	£24.00
Grilled Skate Wing, Herb Mashed Potato, Sauteed Mange Touts with Garlic & Caper Butter	£23.00

Individual Cheeseboard	£8.00
Cappuccino Parfait with Coffee Ice Cream and Pistachio Biscotti	£8.00
Bake Vanilla Cheesecake with Poached Strawberries and Strawberry Crackle Ice Cream	£8.00
Warm Chocolate Fondant served with its own Ice Cream	£8.50

Vegetarian Main Dishes

Butternut Squash Gnocchi, Fennel and Sage Crisps	£15.00
Wild Mushroom and Spinach Pithivier, Cepe Sauce	£14.00
Tagliatelle with Ratatouille, Pepered Rocket and Parmesan	£15.00
Glazed Portobello Mushrooms, Sauteed Spinach, Red Onion Jam, Cheese Gratin	£14.00
Pea and Mint Risotto, Parmesan Tuille, Rocket	£15.00
Warm Tomato, Courgette, and Golden Cross Goats Cheese Galette with Pesto and Olive Dressing	£16.00

Desserts

Classic Lemon Tart with Mango and Chilli Ice Cream	£7.00
Apple and Blackberry Bakewell with Vanilla Ice Cream	£7.00
“Eton Mess” Baked Meringue topped with Sweet Cream, Raspberries and Raspberry Coulis	£7.00
Warm Sticky Toffee Pudding with Caramel Sauce	£7.00
Clotted Cream Pannacotta with Strawberry Jelly and Strawberry Ice Cream	£7.50