

## Spring/Summer Banqueting Menu

### Starters

#### Pork Rillettes

Onion chutney, grilled plums, sourdough, cider vinegar dressing

#### Beef Bresaola

Horseradish cream, confit tomato, capers, parmesan

#### Smoked Chicken Breast

Gem lettuce, black garlic mayonnaise, hen egg, chilli corn

#### Smoked Mackerel Pâté

Pickled fennel, cucumber, radish, melba toast

#### Honey Roasted Figs (v)

Celeriac remoulade, watercress, lemon dressing

#### Heritage Tomato & Mozzarella Salad (v)

Sourdough crumbs, black olive tapenade

### Mains

#### Roast Chicken Breast

Grilled baby corn, chorizo, vegetable rosti, fine beans, Madeira sauce

#### Herb Rolled Pork Belly

Crushed Charlotte potatoes, pea purée, grilled tenderstem, cider sauce

#### Beef Feather Blade

Mashed potato, girolle mushrooms, broad beans, baby onion, red wine jus

#### Smoked Cheese and Tomato Stuffed Chicken Breast

Fondant potato, pepperonata, courgettes, tomato fondue

#### Beetroot and Goats Cheese Ravioli (v)

Confit shallot butter, roast beetroot, pine nuts, watercress

#### Asparagus and Pea Risotto (v)

Feta, pumpkin seeds, tarragon oil, pea shoots

### Desserts

#### White Chocolate Mousse

Meringue shards, strawberry & black pepper compôte

#### Summer Berries Pudding

Clotted Chantilly cream, mint syrup

#### Dark Chocolate Cheesecake

Fruit purée, ginger crumb

#### Chilled Vanilla Rice Pudding

Mango purée, popcorn

#### Cinnamon Panna Cotta

Cardamom & orange purée, oat crumble

#### Caramelised Banana Bread

Salted caramel, vanilla cream, roasted pecans

#### Tea, coffee, after dinner mints

*Specific dietary or allergen requirements can be catered for on request (including vegan and gluten free options)*

