

## Autumn/Winter Banqueting Menu

### Starter

**Smoked Pancetta & Butter Bean Croquette**

Wholegrain mustard leeks, smoked oil

**Dill Poached Salmon Ballotine**

Celeriac remoulade, confit lemon, shellfish dressing

**Confit Duck Leg**

Plum jam, pickled baby onions, blood orange, walnut salad

**Slow Braised Confit Chicken & Red Pepper Terrine**

Smoked ratatouille relish, candied pumpkin seeds

**Wild Mushroom & Stilton Tart (v)**

Celeriac purée, fine beans, pickled shallot salad

**Spicy Marinated Jackfruit (v)**

Root vegetables, pearl barley salad, crispy corn

### Mains

**Braised Smoked Lamb Neck**

Creamy mashed potato, roasted red onions, buttered cabbage, thyme sauce

**Pan Fried Chicken Breast**

Boulangère potatoes, parsley purée, young carrots, pickled winter berries, sage sauce

**Slow Braised Smoked Brisket of Beef**

Fondant potato, red onion jam, young carrots, chargrilled leeks, thyme sauce

**Devon Pork Chop**

Sweet potato anna, crushed Brussels sprouts, honey glazed parsnips, Madeira jus

**Roasted Butternut Squash, Smoked Cheddar & Red Onion Strudel (v)**

Cumin roasted carrots, thyme gravy

**Roasted Pumpkin & Beetroot Risotto (v)**

Parmesan crisp, spiced dukkha, chive oil

### Desserts

**Pear & Belgian Chocolate Almond Tart**

Vanilla mascarpone cream

**Vanilla & Muscovado Poached Pear**

Pistachio nut crumb, orange compôte, apple brandy cream

**Traditional Vanilla Panna Cotta**

Winter berries, cinnamon granola

**Dark Chocolate Brownie**

Salted caramel crumb, glazed cherries, whipped cream

**Carrot Cake Cheesecake**

Caramelised oranges, coffee cream

**Dark Chocolate Delice**

Salted caramel, fresh raspberries, chocolate shards

**Tea, coffee, after dinner mints**

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

