

BANQUETING MENU

Choose one dish per course from the following starters, mains and desserts to create your own two- or three-course menu.

If you select more than one dish per course this may affect the overall price up or down - please ask for details.

If you would prefer something which is not listed let us know and our chefs will be happy to oblige if they can.

We are happy to cater for vegetarians and other dietary needs. Most dishes can be prepared gluten free; please advise us at time of booking.

We do take great care in preparing all our dishes, however we cannot guarantee that they are nut or allergen free.

All prices include VAT.



BANQUETING MENU STARTERS

Traditional Prawn Cocktail with brown bread ~ £7.50

Cantaloupe Melon Ring (v) with seasonal berries
& raspberry liqueur dressing ~ £5.95

Home Made Soup (*Roasted Tomato & Basil,
Butternut Squash, Leek & Potato or Carrot & Coriander*) ~ £5.85

Smooth Chicken Liver Parfait
with red onion chutney & toasted Ciabatta ~ £6.65

Spinach, Mushroom, Goat's Cheese & Rocket Tart (v) ~ £6.65

Melon & Parma Ham ~ £6.65

Smoked Mackerel Paté with horseradish cream
and potato & chive salad ~ £6.75

Plum Tomato & Buffalo Mozzarella Salad (v)
with rocket & pesto dressing ~ £7.50

Pressed Ham Hock & Parsley Terrine
with plum chutney ~ £6.65

BANQUETING MENU MAIN COURSES

All main courses include a selection of vegetables

Roast Sirloin of British Beef traditionally served
with Yorkshire pudding, roast potatoes & gravy ~ £21.95

Roast Sirloin of British Beef thick cut with garlic & thyme potato cake,
vine tomato, wild mushrooms & tarragon jus ~ £21.95

Fillet of Beef Wellington with Dauphinoise potatoes,
shallots & Madeira jus ~ £25.75

Supreme of Chicken 'Forresters' in a creamy mushroom
& champagne sauce, with duchesse potatoes ~ £15.45

Oven-Roasted Chicken Breast with herb stuffing,
roast potatoes & gravy ~ £15.45

Essex Slow-Roasted Belly of Pork
with sage & apple potato mash & cider jus ~ £16.95

Rump of English Lamb with Boulangère potatoes,
ratatouille, rosemary & redcurrant jus ~ £19.95

Roasted Gressingham Duck Breast à l'Orange
with crushed new potatoes ~ £17.95

Roasted Breast & Leg of Guinea Fowl with bubble & squeak
and a red wine & thyme sauce ~ £18.95

Fillet of Sea Bass with crushed new potatoes & lemon butter ~ £17.75

Individual Salmon en Croute with parsley new potatoes ~ £17.75

Linguine, broccoli, fine beans, tomatoes, roasted onion & Dolcelatte (v) ~ £13.95

Wild Mushroom Risotto topped with Parmesan & rocket (v) ~ £13.95

Filo Vegetable Parcel with a spicy tomato sauce (v) ~ £13.95

Butternut Squash Stack layered with rice with cranberry sauce (vegan) ~ £13.95

BANQUETING MENU DESSERTS

Raspberry Parfait with chocolate-dipped shortbread ~ £6.75

Fruits of the Forest Crème Brulée ~ £6.75

Vanilla & Mascarpone Cheesecake with blueberry compote ~ £6.75

Deep-Filled Lemon Tart with raspberry coulis ~ £6.75

Dark Chocolate & Cointreau Torte with caramelised orange ~ £6.75

Irish Cream Chocolate Cheesecake ~ £6.75

Rum Bread & Butter Pudding with crème anglaise ~ £6.75

Mixed Fruit Pavlova ~ £6.75

Blood Orange Mousse with passion fruit coulis ~ £6.75

Profiteroles with warm chocolate sauce ~ £6.75

Strawberry Eton Mess ~ £6.75

Orchard Fruit Pie with custard ~ £6.75

Trio of Mini Desserts*: Dark Chocolate & Cointreau Torte,
Mixed Fruit Pavlova, Lemon Tart ~ £7.95

A selection of French & British Cheeses
with celery, grapes, apple & chutney ~ £8.50

**If you would like a different combination of desserts in your trio please ask*

Tea or Coffee with Mints ~ £2.00