

BANQUETING MENU



The following provide a wide choice of dishes for events, receptions and dinners.

Please select one starter, one main course and one dessert for your party.
This excludes special dietary requirements.

The price of your three-course menu, including coffee and truffles, is determined by your choice of main course and all dishes can be adapted to suit individual requirements.

STARTERS

Tomato & Red Pepper Soup, Crumbled Feta Cheese (v)
Wiltshire Ham Hock & Parsley Terrine, Homemade Piccalilli, Seeded Crostini
White Onion, Thyme & Cheddar Soup, Parmesan Crostini (v)
Chicken Liver Parfait, Marinated Pear, Picked Walnut, Port Jelly
Plum Tomato, Mozzarella, Basil Pesto, Cracked Black Pepper (v)
Warm Goat's Cheese & Red Onion Marmalade Tart,
Pickled Pearl Onions, Lambs Lettuce (v)
Fried Halloumi Cheese, Lime & Caper Vinaigrette, Watercress (v)
Traditional Smoked Salmon, Capers, Lemon in Muslin, Brown Bread, Butter
Smoked Duck Salad, Spiced Orange, Rocket Leaves, Toasted Pine Kernels
Classic Prawn Cocktail with Bloody Mary Sauce
Melon, Prosciutto, Raspberries
Ginger & Coriander Crab Cakes, Crispy Seaweed, Sweet Chilli Sauce
Smoked Salmon & Crayfish Roulade, Pickled Cucumber, Crème Fraîche, Dill

BANQUETING MENU



MAIN COURSES (A) - £42 per person

Grilled Chicken Supreme, Lemon & Tarragon, Mushrooms,
Lemon Mash Peas, Lettuce

Traditional Roast Chicken, Sage & Onion Stuffing, Roast Potatoes, Vegetables

Roast Loin of Wiltshire Pork, Apricot, Apple & Sage Stuffing,
Roast Potatoes, Vegetables

Grilled Salmon Fillet, Braised Fennel, Crushed New Potatoes,
Orange & Chive Butter Sauce

Slow Cooked Daube of Beef, Colcannon Potato, Glazed Carrots, Broccoli

Roasted Squash Risotto, Red Peppers, Rocket (v)

Aubergine, Tomato, Courgette & Feta Moussaka, Mixed Leaves (v)

Roast Breast of Wiltshire Turkey, Pigs in Blankets, Chestnut Stuffing,
Roast Potatoes, Vegetables

Wild Mushroom Filo Parcel, Pilau Rice, White Wine Velouté (v)

MAIN COURSES (B) - £46 per person

Roasted Cod in Parma Ham, Salt Baked New Potatoes,
Wilted Spinach, Chive Butter Sauce

Baked Lamb Rump, Mediterranean Vegetables, Courgettes,
Potato Rosti, Smoked Garlic & Sage

Roasted Guinea Fowl, Juniper, Creamed Cabbage, Twice Cooked Potato

Pork Belly, Lyonnaise Potatoes, Broccoli, Chestnuts, Bacon

Grilled Sea Bass, Creamed Fennel, Wilted Greens,
Herb Crushed Potatoes, Dill Butter Sauce

MAIN COURSES (C) - £49 per person

Steamed Halibut, Prawns, Leeks, Bisque, Potato Galette

Glazed Rack of English Lamb, Dauphinoise Potato, French Beans,
Ratatouille, Rosemary Jus

Beef Fillet, Roasted Shallots, Fondant Potato, Gratin Cauliflower,
Carrots, Red Wine Jus

Duck Breast Roasted Pink, Mulled Plum, Caramelised Celeriac, Apple Mash

Beef Wellington, Dauphinoise Potatoes, Oven Glazed Carrots,
Fine Beans and Red Wine Jus

Venison Loin, Port Wine Sauce, Creamed Celeriac,
Braised Red Cabbage, Duchess Potato

BANQUETING MENU



DESSERTS

Vanilla Panna Cotta, Marinated Strawberries, Coulis

Salted Caramel Cheesecake, Warm Apple Compote

Lemon Tart, Raspberry Coulis, Mascarpone

Trio of Chocolate - Brownie, Mousse, Ice Cream

Tropical Fruit Salad, Ginger, Lime, Passion Fruit, Mango Sorbet

Traditional Sticky Toffee Pudding, Vanilla Ice Cream

White Chocolate & Raspberry Bread & Butter Pudding, Vanilla Sauce

Eton Mess - Meringue, Strawberries, Cream

Artisan Farmhouse Cheese, Biscuits, Celery, Apple, Homemade Chutney
(£3 per person supplement)

CHEESEBOARD TO SHARE

Artisan Farmhouse Cheese, Biscuits, Celery, Apple, Homemade Chutney
£8.5 per person

Filter Coffee, Truffles

Please advise your coordinator of any specific allergies
or dietary requirements in advance.

Every effort is made to ensure our dishes are allergen free, but there is
a possibility of cross contamination in a busy kitchen environment.

(C) CELERY | (D) DAIRY | (EG) EGGS | (F) FISH | (G) GLUTEN | (L) LUPIN
(MO) MOLLUSCS | (M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH
(SE) SESAME SEEDS | (S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

VEGAN BANQUETING MENU



The following provides a vegan choice of dishes for receptions, lunches and dinners.

Please select one starter, one main course and one dessert for the members of your party who require a vegan menu.

All dishes can be adapted to suit individual requirements.

STARTERS

Baked Potato & Onion Broth, Herb Dumplings (G)

Wild Mushroom Tart, Vegan 'Hollandaise' Sauce (G, S)

Pickled Carrot & Quinoa Salad, Orange Dressing (M, SL)

MAIN COURSES

Baked Butternut, Spinach & Cranberry Ravioli, Grelot Onions (G, N)

Beetroot Wellington, Mushroom Duxelles, Greens, Madeira Gravy (G, SL)

Truffle Gnocchi, Cauliflower Pureé, Baby Vegetables (G, N)

DESSERTS

Roasted Pineapple Tart, Coconut Sorbet (G)

Frozen Summer Berry Mousse, Lemon Sorbet

Sticky Toffee Pudding, Banana, Pumpkin Praline (G, N)

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(MO) MOLLUSCS | (M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH
(SE) SESAME SEEDS | (S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

CHILDREN'S BANQUETING MENU



Children 12 years and under may order a child's portion from the Banqueting Menu at 50% of the menu charge.

Alternatively, please select from the following:

Two Courses - £15 per child
Three Courses - £18.5 per child

STARTERS

Watermelon, Strawberries, Passion Fruit (VG)
Homemade Tomato Soup, Toasted Cheese Fingers (D, G, V)
Popcorn Chicken Bites, Salad, Tomato Ketchup (G)
Crudités, Herb Mayonnaise Dip (EG, V)

MAIN COURSES

Mini Fish, Chips, Garden Peas (F, G)
Roast Chicken Breast, Mashed Potato, Peas, Gravy (D)
Mini Cheeseburger, Fries, Salad (D, G)
Spaghetti Bolognese (D, G)
Penna Pasta with Tomato Sauce (VG)

DESSERTS

Chocolate Cookie, Vanilla Ice Cream, Chocolate Sauce (D, EG, G, V)
Fresh Fruit Salad (VG)
Banana Split (D, V)
Waffle, Maple Syrup (G, SL, V)

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(SE) SESAME SEEDS | (S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN
