

# BANQUETING MENU



The following menu provides 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.

All dishes can be adapted to suit individual requirements.

## STARTERS

Tomato & Red Pepper Soup, Crumbled Feta Cheese (D, V, VGO)

Wiltshire Ham Hock & Parsley Terrine, Homemade Piccalilli, Seeded Crostini (G, M, SE, SL)

White Onion, Thyme & Cheddar Soup, Parmesan Crostini (D, G, V, VGO)

Chicken Liver Parfait, Marinated Pear, Picked Walnut, Port Jelly (D, EG, G, N, SL)

Plum Tomato, Mozzarella, Basil Pesto, Cracked Black Pepper (D, SL, V)

Warm Goat's Cheese & Red Onion Marmalade Tart, Pickled Pearl Onions, Lamb's Lettuce (D, EG, G, SL, V)

Traditional Smoked Salmon, Capers, Brown Bread, Butter (D, F, G, SL)

Classic Prawn Cocktail with Bloody Mary Sauce (D, EG, G, SF)

Ginger & Coriander Crab Cakes, Crispy Seaweed, Sweet Chilli Sauce (EG, G, SF)

Wild Mushroom Tart, Micro Leaves, Herb Oil (G, VG)

Terrine of Leeks, Grilled Artichoke, Hazelnuts, Truffle (N, SL, VG)

# BANQUETING MENU



## MAIN COURSES (A) - £48.00 per person

Traditional Roast Chicken, Sage & Onion Stuffing, Roast Potatoes, Vegetables (G, SL)

Roast Loin of Wiltshire Pork, Apricot, Apple & Sage Stuffing, Roast Potatoes, Vegetables (G, SL)

Grilled Salmon Fillet, Braised Fennel, Crushed New Potatoes, Orange & Chive Butter Sauce (D, F, SL)

Slow Cooked Daube of Beef, Colcannon Potato, Glazed Carrots, Broccoli (D, SL)

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

Nut Roast Wellington, Roast Potatoes, Seasonal Vegetables, Madeira Jus (G, VG)

Pan Fried Gnocchi, Wild Mushrooms, Black Truffle, Soft Herbs (G, VG)

## MAIN COURSES (B) - £5 supplement per person

Roasted Cod in Parma Ham, Salt Baked New Potatoes, Wilted Spinach, Chive Butter Sauce (D, F, SL)

Baked Lamb Rump, Mediterranean Vegetables, Courgettes, Potato Rosti, Smoked Garlic & Sage (D, SL)

Pork Belly, Lyonnaise Potatoes, Broccoli, Chestnuts, Bacon (D, N, SL)

Grilled Sea Bass, Roasted Root Vegetables, Wilted Spinach, Vermouth Sauce (D, F, SL)

## MAIN COURSES (C) - £10 supplement per person

Halibut, Creamed Potatoes, Bacon, Onions, Wild Mushrooms, Merlot Sauce (D, F, SL)

Glazed Rack of English Lamb, Dauphinoise Potatoes, French Beans, Ratatouille, Rosemary Jus (D, SL)

Beef Fillet (Served Pink), Roasted Shallots, Fondant Potatoes, Gratin Cauliflower, Carrots, Red Wine Jus (D, SL)

Beef Wellington, Dauphinoise Potatoes, Oven Glazed Carrots, Fine Beans, Red Wine Jus (D, G, SL)

# BANQUETING MENU



## DESSERTS

- Vanilla Panna Cotta, Marinated Strawberries, Coulis (D, V)
- Salted Caramel Cheesecake, Warm Apple Compote (D, EG, G, GFO, V)
- Lemon Tart, Raspberry Coulis, Mascarpone (D, EG, G, GFO, N, V, VGO)
- Trio of Chocolate - Brownie, Mousse, Ice Cream (D, EG, G, GFO, V, VGO)
- Tropical Fruit Pavlova, Ginger, Lime, Passion Fruit, Mango Sorbet (D, DFO, EG, V)
- Traditional Sticky Toffee Pudding, Vanilla Ice Cream (D, EG, G, GFO, SL, V, VGO)
- White Chocolate & Raspberry Bread & Butter Pudding, Vanilla Sauce (D, EG, G, V)
- Eton Mess - Meringue, Fresh Strawberries, Whipped Cream (D, EG, V)
- Pineapple Tarte Tatin, Coconut Sorbet (G, VG)
- Seasonal Fruit Parfait, Lemon Sorbet (VG)
- Artisan Farmhouse Cheese, Biscuits, Celery, Apple, Homemade Chutney (C, D, G, GFO, N, V)  
(£3 per person supplement)

## CHEESEBOARD TO SHARE

Artisan Farmhouse Cheese, Biscuits, Celery, Apple, Homemade Chutney (C, D, G, GFO, N, V)  
£8.5 per person

Filter Coffee, Truffles (D, S, V)

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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 | (DFO) DAIRY FREE OPTION | (EG) EGGS | (F) FISH | (G) GLUTEN | (GFO) GLUTEN FREE OPTION  
(L) LUPIN | (MO) MOLLUSCS | (M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SE) SESAME SEEDS | (SF) SHELLFISH  
(S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN | (VGO) VEGAN OPTON

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# 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, VG)

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

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

## MAIN COURSES

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

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

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

## DESSERTS

Roasted Pineapple Tart, Coconut Sorbet (G, VG)

Frozen Summer Berry Mousse, Lemon Sorbet (VG)

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

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(C) CELERY | (G) GLUTEN | (L) LUPIN | (M) MUSTARD | (N) NUTS | (PE) PEANUTS  
(SE) SESAME SEEDS | (S) SOYA | (SL) SULPHITES | (VG) VEGAN

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# 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, Whipped Cream, Vanilla Ice Cream (D, EG, V)

Belgium Waffle, Chocolate Sauce, Vanilla Ice Cream (D, EG, G, V)

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(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

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