

Banquet Menu

STARTERS

Grilled goats cheese, pear, chicory, char grilled vegetables (v) (gf)

Home cured smoked salmon, pickled cucumber, micro greens

MAINS

Butternut & kale wellington, seasoned vegetables, potato gratin, redcurrant sauce (v) (ve opt)

Rump of lamb, dauphinoise potato, heritage carrots, red wine and port sauce (gf)

DESSERTS

Baked cheesecake with thick cream & seasonal fruit (v)

Chocolate brownie with caramel whipped cream (v) (gf)

