

Banquet menus Spring-Summer

(Available April – September)

To Start

Salt cured Pollock with a dill cream (GF) – Sea fennel and radish salad	£6.00
Cantaloupe and galia melon fettuccini (GF) – King prawn, lime, mint and ginger	£7.50
Ham hock and pea terrine – Apple and cider brandy chutney	£6.00
Salt cured duck (GF) – Melon, soy and pickled ginger	£7.00
Caesar salad croquettes – Breaded chicken, cos, parmesan Caesar dressing	£6.50
Vine plum tomato soup (VG, GF) – Served with purple carrot julienne	£5.00
Smoked brie mousse (V) – Olive oil ciabatta, pomegranate molasses and afilla cress	£5.75
Fresh spring salad (VG, GF) – With heritage carrots and garlic chives	£5.75
Caramelised onion and chanterelle mushroom tart (V) – Pea shoots, yellow courgette	£6.00

Vegetarian alternatives

Asparagus and gruyere cheese risotto (V,GF) – served with borage pesto and crumbed halloumi	£14.50
Blue cheese croquets (V) – seared chicory, purple potato causa	£14.00
Dukka spiced quinoa arrancini (VG) – roasted potatoes, aubergines and garlic	£13.50
Pesto gnocchi (VG) – cherry tomato sauce and marinated artichoke	£13.50

Main

Sirloin of beef with a bone marrow and red wine sauce (GF) Hasselback potatoes, fine beans and baby carrots – (Swop Sirloin for fillet)	£19.00 £23.00
6 hour lavender braised Lamb rump (GF) – Rosemary potatoes, roasted red cabbage hearts, red wine jus	£18.00
Soy glazed loin of pork – Crushed new potatoes with sesame and braised pak choi	£15.00
Garlic and pink peppercorn breast of chicken and rolled thigh with apricot – Served with Israeli couscous, roasted aubergine, red onion and romero peppers	£15.50
White wine and tarragon Chicken (GF) – Served with dauphinoise potatoes, peas, broad beans and soya beans	£13.50
Pan fried Gilt edge bream (GF) – Leek, sweet and purple potato terrine, basil foam	£16.50
Fillet of salmon (GF) – Moules marinere sauce, sea salted potatoes and peas, broad beans and asparagus	£17.50

Finishers

Orange Panna cotta (GF) – Honey roasted fig white chocolate crunch	£5.50
Nougat parfait (GF) – Mango and mint salsa	£5.50
Walnut tart served with gingerbread fudge –	£5.50
St Clements trifle – Orange sponge, lime sorbet, lemon curd and a raspberry jelly	£5.50
Dark chocolate tart, honeycomb and praline hazelnuts –	£5.50
Blackberry and lavender cheesecake, Bee pollen raspberry foam –	£5.50
Salted caramel and chocolate brownie – Served with vanilla crème fraiche	£5.50
Tart aux apricots with marmalade ice cream –	£5.50
Selection of Yorkshire and Derbyshire cheeses –	£6.50