

DESSERTS

- 1 Wentworth Sticky Toffee Pudding with Honeycomb Ice Cream £7.25
- 2 Rhubarb Fool with Ginger Shortbread £7.50
- 3 Three Fruit Sorbets with Seasonal Fruit £7.00
- 4 Chocolate Marquise with Pistachio Ice Cream £7.50
- 5 Spotted Dick with Lemon Confit and Thick Custard £7.00
- 6 Tarte Tatin with Scrumpy and Rosemary Ice Cream, Caramel Sauce £7.25
- 7 Baked Almond Cheesecake with Praline Crisps and Candied Almonds £7.25
- 8 Lemon Assiette - Lemon Tart, Pannacotta and Limoncello Ice Cream £7.50
- 9 Pavlova with Seasonal Berries £7.50
- 10 Raspberry and Vanilla Crème Brûlée with Biscotti £7.25

CHEESE

- 1 Selection of British Farmhouse Cheese with Celery and Grapes £8.50
 - 2 Keen's Cheddar with Apricot and Rosemary Chutney £7.50
- The above cheese are available as Cheese Boards at £50 for a table of eight persons or more*
- 3 Cropwell Bishop Stilton with Port Jelly and Walnuts £7.50
 - 4 Brie de Meaux with Ficelle and Caramelised Apples £8.50

HOT BEVERAGES

- Tea or Coffee £2.00
- Tea or Coffee and Confection £2.75
- Coffee and Iced Pralines £3.50
- Minimum of 50 guests*

All Prices are inclusive of Value Added Tax at 17.5%

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PRIVATE FUNCTION ROOMS
**BANQUETING
MENUS**



STARTERS

- 1 South Coast Lobster, Atlantic Prawns and Dorset Crab in Marie Rose Sauce £15.25
- 2 Oak Smoked Scottish Salmon, Buckwheat Blinis and Horseradish Cream £9.50
- 3 Smoked Fish Plate - Peppered Mackerel Pâté, Halibut and Salmon, Hot Smoked Salmon, Trout Roulade and Fennel Pannacotta £12.75
- 4 Smoked Haddock Fish Cakes, Herb and Watercress Salad, Tartare Sauce £9.50
- 5 Baked Butternut Squash, Lancashire Cheese and Sage Tart £10.50
- 6 Lobster and Spinach Thermidor Tart with a Lobster Bisque Dressing £15.50
- 7 Antipasti Plate - Cured Meats, Buffalo Mozzarella, Piquillo Peppers and Artichokes, Seared Yellow Fin Tuna and Sicilian Tomato Salsa £12.75
- 8 Dressed Dorset Crab, Confit Tomato, Guacamole and Fragrant Cress £14.75
- 9 Seasonal Melon with Prosciutto Sardo, Honey Vinaigrette and Ciabatta Crisp £10.50
- 10 Pressed Ham Hock, Balsamic Pickled Onion and Parsley Terrine with Piccalilli £9.50
- 11 Rilletes of Duck, Apricot and Hazelnuts, Apricot and Rosemary Chutney £10.50

VEGETARIAN STARTERS

- 1 Asparagus, Wild Rocket and Shaved Parmesan Salad, Aged Balsamic Dressing
- 2 Piquillo Pepper and Goats Cheese Mousse, Black Olive Tapenade and Parmesan Tuille
- 3 Baked Cep, Potato and Onion Tart, Crispy Onion Rings
- 4 Goat's Cheese, Charlotte Potato and Wild Mushroom Terrine, Pickled Mushrooms and Basil
- 5 Antipasti Plate - Buffalo Mozzarella, Piquillo Peppers and Artichokes, Sweet and Sour Courgettes, Sicilian Tomato Salsa and Grilled Focaccia

SOUP

- 1 Cream of Mushroom with Wild Mushrooms on Toast £6.00
- 2 Butternut Squash with Cheddar Corn Bread £6.00
- 3 Ham and Split Pea with Welsh Rarebit £6.00
- 4 White Bean and Chorizo £6.00
- 5 Roasted Plum Tomato with Pesto and Focaccia Croutons £6.00
- 6 Thai-Spiced Pumpkin and Ginger with Toasted Pumpkin Seeds £6.00

CHILLED SOUP

- 1 Charentais Melon and Sauternes Soup £6.00
- 2 Gazpacho with Roasted King Prawn £6.50
- 3 Cucumber and Mint Soup with Lime Sorbet £6.00

SORBET

- 1 Pink Grapefruit and Champagne £3.50
- 2 Malibu and Pineapple £3.50
- 3 Lemon and Space Dust £3.50
- 4 Apple and Scrumpy £3.50

VEGETARIAN MAIN COURSES

- 1 Seasonal Risotto
The Chef will advise on seasonal variations
- 2 Baked Spinach, Ricotta and Pine Nut Cannelloni, Parmesan Cream
- 3 Grilled Asparagus, Crushed New Potatoes and Spring Onions, Poached Egg and Hollandaise Sauce
- 4 Mediterranean Stuffed Vegetables, Rosemary Roasted Potatoes, Pomodoro Sauce
- 5 Wild Mushroom Ravioli, Roasted Artichokes, Seasonal Leaves

FISH MAIN COURSES

- 1 Roasted Cod, Smoked Bacon and Lentils, Parsley Mash £22.50
- 2 Monkfish and King Prawn Molee, Cumin Rice, Mango Chutney £24.50
- 3 Roasted Glenarm Salmon, Herb and Horseradish Crust, Crushed New Potatoes and Watercress Sauce £19.75
- 4 Fillet of Seabass, Saffron New Potatoes, Seasonal Vegetables, Orange and Olive Oil Sauce £24.75
- 5 Roasted Halibut, Crab and Spring Onion Mash, Brown Shrimp Vinaigrette £27.50

MEAT MAIN COURSES

- 1 Fillet of Beef, Celeriac and Potato Gratin, Red Wine Shallots, Bresaola Sauce £31.00
- 2 Fillet of Beef Forestière, Cocotte Potatoes, Madeira and Truffle Jus £31.00
- 3 Slow cooked Feather Blade of Beef, Creamed Potatoes, Celeriac, Wild Mushrooms and Chantenay Carrots £24.00
- 4 Roast Sirloin of Beef, Chateau Potatoes, Yorkshire Pudding, Seasonal Vegetables and Port Sauce £26.00
- 5 Rump of Lamb, Merguez Sausage, Herb Couscous, Roasted Red Peppers and Harissa infused Jus £25.50
- 6 Herb-Roasted Best End of Lamb, Potato and Onion Cake, French Beans and Rosemary Sauce £27.50
- 7 Cannon of Lamb, Dauphinoise Potato, Shallot Tart Fine, Thyme Sauce £28.50
- 8 Breast of Chicken, Seasonal Greens, Honey Roasted Root Vegetables, Fondant Potato, Lemon and Thyme Sauce £19.75
- 9 Breast of Chicken stuffed with Mushrooms, Spring Onion Mash, Morel and White Grape Sauce £22.50
- 10 Spiced Duck Breast, Saffron Mash, Grilled Chicory, Honey and Orange Sauce £25.00
- 11 Confit Duck Leg, Savoy Cabbage and Bacon, Potato Puree, Redcurrant Sauce £23.00
- 12 Breast of Guinea Fowl, Cocotte Potatoes, Roasted Butternut Squash, Bitter Orange Sauce £23.00
- 13 Roasted Pork Belly, Anna Potato, Apple and Rhubarb Chutney £21.50