



CHARITY BANQUETING MENU



ONE DISH FROM EACH
OF THE 3 COURSE
SELECTION WILL BE
SERVED TO ALL OF
YOUR GROUP

STARTERS



**CHICKEN LIVER PARFAIT WITH CHARGRILLED
SOURDOUGH, RED ONION MARMALADE AND A ROCKET
AND CONFIT TOMATO SALAD**

**HAM HOCK AND SMOKED CHICKEN TERRINE WITH A
LOADED CAESAR GEM, CROUTONS AND PARMESAN**

**HADDOCK FISH CAKE WITH FENNEL AND GRAPEFRUIT
SALAD, TARTARE SAUCE AND ROCKET**

**WHIPPED GOAT'S CHEESE WITH POMEGRANATE,
CANDIED PECAN NUTS, CELERY AND ROCKET SERVED
WITH A RYE BREAD CRISP**

**ROAST CHICKEN AND HERB TERRINE WITH PICKLED
MUSHROOM, RED ENDIVE, TARRAGON MAYONNAISE AND
WATERCRESS SALAD**

**VINE AND SUNDRIED TOMATO BRUSCHETTA WITH
CRUMBLLED FETA, BLACK OLIVES AND BASIL PESTO**

HOMEMADE SOUPS

**CREAM OF TOMATO WITH PALMIER AND BASIL OIL
CARROT AND CORIANDER SOUP WITH CURRIED CROUTONS
CAULIFLOWER AND TRUFFLE SOUP WITH PARMESAN CROUTE
LEEK AND POTATO, CHIVE OIL AND CRÈME FRAICHE**

MAINS



**ROAST CHICKEN BREAST WITH CURRY SCENTED POTATO,
CHARRED SPRING ONION, CARROT PUREE, ONION BHAJI
AND FINISHED WITH A COCONUT AND CORIANDER SAUCE**

**POACHED CHICKEN BREAST WITH SAUTÉED
MUSHROOMS, CREAMED MASHED POTATO, ROAST
CARROT, CHARRED SHALLOT, TENDERSTEM
BROCCOLI AND A CHIVE CREAM SAUCE**

**ROASTED CORN FED CHICKEN BREAST SERVED WITH RED
PEPPER, SULTANA AND CORIANDER COUSCOUS,
TENDERSTEM BROCCOLI, ARTICHOKE
AND AN ALMOND DRESSING**

**GLAZED FEATHER BLADE OF BEEF WITH CREAMED
MASHED POTATO, ONION PUREE, CHARRED SHALLOT,
WATERCRESS AND A RED WINE SAUCE**

**ROAST LOIN OF PORK WITH MUSTARD MASHED POTATO,
HONEY AND PARSLEY GLAZED ROOT VEGETABLES AND A
CAFÉ AU LAIT SAUCE**

**ROASTED BUTTERNUT SQUASH RISOTTO TOPPED WITH
PARMESAN, PUMPKIN SEEDS AND ROCKET**

**ARTICHOKE AND TRUFFLE RAVIOLI WITH HERB BUTTER
SAUCE, CONFIT ARTICHOKE, TENDERSTEM BROCCOLI
AND ARTICHOKE CRISPS**

**SWEET POTATO, SPINACH AND FETA WELLINGTON
SERVED WITH RED PEPPER, TENDERSTEM BROCCOLI AND
AN ALMOND DRESSING**

DESSERTS



**BANOFFEE TART WITH HONEYCOMB ICE CREAM AND
MILK CHOCOLATE SHAVINGS**

**CHERRY CHEESECAKE WITH GLAZED CHERRIES AND
CHERRY SORBET**

**DARK CHOCOLATE TART WITH RASPBERRIES AND
RASPBERRY SORBET**

**MANGO AND PASSION FRUIT TORTE WITH PINEAPPLE
SALSA AND MANGO SORBET**

**STICKY TOFFEE PUDDING WITH BUTTERSCOTCH SAUCE
AND VANILLA ICE CREAM**

**BAKED CITRUS CHEESECAKE WITH ORANGE AND
CLOTTED CREAM ICE CREAM**

**WARM BREAD AND BUTTER PUDDING WITH APRICOT
COMPOTE AND VANILLA SAUCE**

**COFFEE OPERA LAYER CAKE WITH CHOCOLATE
GANACHE, AMORETTI BISCUIT AND
MASCARPONE ICE CREAM**

VEGAN



STARTERS

ROASTED TOMATO AND BASIL SOUP WITH BASIL OIL

**SPICED HUMMUS WITH POMEGRANATE, PECAN NUTS,
CELERY AND ROCKET SERVED WITH A RYE BREAD CRISP**

**VINE AND SUNDRIED TOMATO BRUSCHETTA WITH BLACK
OLIVES AND BASIL PESTO**

MAINS

**ROASTED BUTTERNUT SQUASH RISOTTO TOPPED
TENDERSTEM BROCCOLI, WITH PUMPKIN SEEDS AND
ROCKET**

**CURRIED CAULIFLOWER STEAK WITH ROASTED
BUTTERNUT SQUASH, BABY LEEKS AND A SHALLOT AND
RAISIN SALSA**

**SOY GLAZED AUBERGINE SERVED WITH RED PEPPER,
SULTANA AND CORIANDER COUSCOUS, TENDERSTEM
BROCCOLI, ARTICHOKE AND AN ALMOND DRESSING**

DESSERTS

**CHOCOLATE AND ORANGE TART WITH GLAZED ORANGE
AND CHOCOLATE ICE CREAM**

**PLUM AND APPLE CRUMBLE WITH A GREEN APPLE
SORBET**

LEMON CHEESECAKE WITH RASPBERRY SORBET