

# Banqueting Menu

£39.95 per person - October & November 2016

Please choose one of the above Starters, Mains and Desserts to devise your own set menu.

## Canapés on arrival

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## Starters

Marbled Game Bird Terrine, Beetroot Salad, Toasted Brioche, Mustard Mayonnaise  
Gravlax Salmon, Saffron Potato Salad, Pickled Fennel, Citrus Dressing  
Savoury Wigsmore Cheesecake, Poached Pear, Walnuts, Balsamic  
Leek & Potato Soup, Chive Mascarpone Cream

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## Mains

Slow Cooked Belly Pork, Creamed Potato, Savoy Cabbage, Smoked Bacon  
Grilled Cod, Herb Polenta, Provencal Vegetables, Red Pepper Coulis  
Blade of Beef, Dauphinoise Potato, Roasted Root Vegetables, Red Wine Jus  
Breast of Guinea Fowl, Creamy Pearl Barley, Wilted Spinach, Wild Mushrooms, Truffle

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## Desserts

Apple & Rhubarb Crumble, Vanilla Anglaise, Vanilla Ice Cream  
Treacle Tart, Hazelnut Ice Cream, Toasted Pecan Granola  
Banana Yogurt Bavoire, Crème Patisserie, Caramelised Banana  
Orange Grand Marnier Crème Brulee, Chocolate Mousse, Ginger Biscuit

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## Tea, Coffee & Petit Fours - £3.95 pp

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(All main courses are inclusive of a suitable starch & vegetables)  
Room hire charge applicable