



# Banqueting Menu

Non - Members

## Autumn/Winter

Please note that all guests will be served the same menu selection. Dietary Requirements will be catered to according

### Premium Menu - £67.00 per person

#### Starter

##### Masala Roast Carrot & Cardamon Soup (V)

Onion Bhaji, Bombay Flakes, Coconut Yogurt.

##### Harissa Baked Aubergine (VG, GF)

Pepper Hummus, Pomegranate, Cumin Spiced Cauliflower

##### Smoked Salmon Brandade

Lobster & Charred Pepper Emulsion, Wakame Pickled Cucumber Salad

##### Tomato & Feta Fritters (V)

Honey Roast Salsify, Kale Crisps, Sunflower Seeds Gremolata

#### Main Course

##### Asian Spiced Pork Belly

Sesame Sprouting Broccoli, Squash Puree, Caramelised Apples

##### Roast Chicken Breast

Maple Bacon Braised Lentils, Celeriac Puree, Baby Roast Vegetables, Tarragon Jus.

##### Peterhead Roast Cod

Farro Grain and Sea Vegetables Risotto, Chive and Keta butter sauce

##### West Country Daube of Beef

Creamed Parsnip, Smoked Bacon, Cabbage, Pearl Onion

#### Dessert

##### Dark Chocolate Tart(V)

Crème Fraîche, Chocolate Shaving, Caramelised Orange, Raspberry Gel.

##### Caramel Glazed Apple Tart (V)

Calvados Cream, Blackberry Compote Toasted Oats.

##### Marinated Pineapple Carpaccio (V)

Rum Raisin Ice Cream, Banana Chips

##### Blackberry & Apple Winter Eton Mess (V)

### Exclusive Menu - £78.00 per person

#### Main Course

##### Chicken Liver & Brandy Parfait

Spiced Cranberry & Shallot Jam, Pickles, Toasted Milk Bread

##### Wasabi & Ginger Cured Salmon

Pickled Vegetable Nori, Yuzu & Avocado Mousse

##### Beetroot & Orange Tarte Tatin (V)

Goats Cured & Candied Nuts

##### ParmesanReggiano Arancini (V)

Aubergine & Pine Nut Ragu, basil Cream

#### Main Course

##### West Country Fillet of Beef

Shallot & Potato Gratin, Winter Greens, Madeira Sauce

##### Tenderloin of Pork

Sage and Apricot Stuffing, Glazed Cabbage, Squash, Mustard Jus

##### Sweet Potato & Kale Dhal (V)

Grilled Paneer, Pea Baji, Mint Yoghurt

##### Miso & Sesame Baked Salmon (GF)

Tenderstem Broccoli, Squash & Ginger Puree, Charred Leek & Shimeji Mushrooms

#### Dessert

##### Toasted Lemon Meringue Tart (V)

Lavender & Blueberry Compote

##### Milk Chocolate & Hazelnut Delice (V)

Bailey Cream, Raspberry Gel

##### Warm Apple Tatin (V)

Honeycomb Ice Cream, Crushed Pecans

##### Honey Roast Fig (V)

Almond & Plum Tart

All menus will be followed by coffee & chocolates.

(V) - Vegetarian (GF) - Gluten Free (VG) - Vegan

All prices stated exclude VAT