



# BANQUETING MAIN COURSES MENU

## ROAST LOIN OF PORK GLAZED WITH HONEY

Tender slices of Pork in a tasty  
Cider Sauce finished with Apple **£30**

## ROASTED CHICKEN BREAST

Served with any of the following options:

- Chasseur - a Rich Red Wine Sauce with Tomatoes, Sliced Mushrooms, Bacon & Onions finished with Thyme **£30**
- White Wine & Cream- with Mushrooms and finished with Tarragon
- Roast Chicken Jus - Seasoning Balls and Pigs in Blankets

## CLASSIC ROAST TURKEY

With Seasoning and Pigs in Blankets  
served with a Rich Roast Gravy **£32**

## HERB CRUSTED ROAST SALMON SUPREME

Served with any of the following  
options:

- Simple clarified Butter
- Hollandaise Sauce **£37**
- White Wine & Dill Sauce

Each choice is served with Chef's choice of  
Vegetables and Potatoes.

Special dietary requirements can be  
accommodated, please speak to a member of the  
conference and events sales team

**ALL PRICES INCLUSIVE OF VAT**



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## CHEFS FAMOUS 3 HOUR BRAISED LAMB SHANK

With Root Vegetables in a Mint and  
Rosemary Sauce **£37**

## SLOW BRAISED STEAK

Served in a Rich Merlot Sauce with  
Chestnut Mushrooms, Sweet Cured  
Smoked Bacon and Thyme **£32.50**

## ROAST SIRLOIN OF BEEF WITH YORKSHIRE PUDDING

With Classic Roast Gravy or  
Chasseur Sauce **£37**

GOATS CHEESE & RED ONION TART (V) **£30**  
Served with Roast Onion Coulis

SMOKED APPLEWOOD CHEDDAR  
& RED ONION SOUFFLE (V) **£30**  
Oven Baked until golden

SOMERSET BRIE & BEETROOT TART (V) **£30**  
Served with Roast Onion Coulis

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of Vegetables and Potatoes.  
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