



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



BANQUETING MAIN COURSES MENU

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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