

Banqueting Menu

Soups

Carrot, cumin and coriander soup	£ 4.00
Tomato and basil soup	£ 4.00
Sweet potato and stilton soup	£ 4.00
Vegetable, pasta and pesto broth	£ 4.00
Watercress and fresh herb soup	£ 4.00

Vegetarian Options

Grilled haloumi cheese and vegetable stacks with coriander cream	£ 15.95
Spicy pan-fried aubergine scallop set on a bed of tagine vegetables with couscous and devilled sauce	£ 16.50
Cheese Pastry basket filled sun-blushed tomato, olives and feta cheese laced with a sweet chilli sauce	£ 16.95
Spicy vegetable tortillas with a pesto cream sauce	£ 16.50
Spinach and mushroom in filo pastry with a saffron cream sauce	£ 16.95

Fish Courses

Grilled sea bass set on a bed of asparagus with saffron cream sauce	£ 12.50
Warm green beans and cherry tomato salad topped with roasted salmon	£ 10.00

Asparagus trellis with lemon and chive sauce	£ 7.50
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(Served as a fish course for vegetarians)

Appetizers

Classic prawn cocktail with avruga caviar and quails eggs	£ 5.75
Terrine of chicken with sun-blushed tomatoes and tarragon with a punchy tomato relish	£ 7.75
Prosciutto ham with pears and dolcelatte dressing garnished with a black olive pin wheel	£ 7.75
Smoked duck with a duo of marinated pears in wine	£ 7.95
Ratatouille and red pepper mousse with roasted peppers and balsamic dressing	£ 7.05
Duo of salmon with seeded mustard crème fraiche	£ 4.95
Prawn and smoked salmon timbale with asparagus and tiger prawns	£ 8.95
Duck and apricot terrine with apricot and ginger relish and dried apricot salad	£ 5.25
Sliced tomato and mozzarella salad with basil and lemon oil dressing	£ 5.85
Smoked chicken with baby apples and cider apple chutney	£ 4.50
Wild mushroom terrine garnished with Mediterranean vegetables drizzled with truffle oil	£ 6.75
Seasonal melon with compote of fresh berries, laced with midori liqueur	£ 4.25
Warm butternut squash and spinach tartlet with pesto cream sauce	£ 4.95
Wild mushroom and gruyere cheese tartlet with lemon chive cream	£ 4.95

Desserts

Lemon bavaois with meringue topping	£ 6.95
Rhubarb crème brulee	£ 6.95
Rum and chocolate teardrop topped with toasted coconut	£ 6.95
Prune and Armagnac tartlet with crème fraiche	£ 6.95
Sweet pistachio bavaois topped with caramelised meringue	£ 6.95
Summer pudding with clotted cream	£ 6.95
Caramelised apple fondant topped with crème fraiche	£ 6.95
Bourbon vanilla cheesecake with sweet and sour grapefruit marmalade	£ 6.95
Praline cheesecake with chocolate sauce	£ 6.95
Chocolate and walnut parfait with orange marmalade coulis	£ 6.95
Galliano tort	£ 6.95
Tiramisu with Kailua sauce	£ 6.95

Cheese Selection

Standard Cheese Board	£ 4.95
Stilton, Cheddar and Brie served with grapes, celery and cheese biscuits	
Local Midlands Cheese Board	£ 7.50
Worcester White, Shropshire Blue, Hereford Hop and Cotswold Brie.	
Served with chutney, celery, grapes and assorted wafer biscuits	
Sharing cheese platter for a table of 10	£ 39.50

Main Courses

Pan-fried chicken with pancetta bacon and baby onions	£ 16.50
<i>Parmentier potatoes, red wine jus, seasonal vegetables</i>	
Corn-fed chicken fillet glazed with red pepper jam	£ 18.50
<i>Herb flavoured mashed potatoes, devilled sauce, seasonal vegetables</i>	
Szechwan spiced marinated duck with rhubarb and ginger compote	£ 18.50
<i>Rosti potatoes, red wine and thyme jus, seasonal vegetables</i>	
Pan-fried fillet of pork topped with apple and raisin compote	£ 18.50
<i>Chinese five spice and calvados jus, seeded mustard mash potatoes, seasonal vegetables</i>	
Loin of lamb	£ 18.50
<i>Tagine of vegetables and couscous, devilled sauce</i>	
Loin of lamb	£ 18.50
<i>Fresh herb flavoured mash potatoes, minted red wine sauce, seasonal vegetables</i>	
Oven roasted lamb rump	£ 17.95
<i>Crushed new potatoes, rosemary and garlic jus, seasonal vegetables</i>	
Pan-fried sirloin topped with shitake mushrooms and red onions	£ 23.95
<i>Red wine jus, gratin potatoes, seasonal vegetables</i>	
Rosette of beef fillet topped with red onion relish	£ 33.00
<i>Gratin potatoes, Guinness and horseradish jus, seasonal vegetables</i>	
Beef fillet topped with sautéed leeks with a port wine jus	£ 29.00
<i>Crispy rosti potatoes, seasonal vegetables</i>	
Grilled sea bass	£ 21.00
<i>Fennel and cumin sauce, crushed new potatoes</i>	
Roast fillet of Cajun spiced salmon on spiced sweet potato mash	£ 16.95
<i>White wine sauce infused with coriander, seasonal vegetables</i>	

All main course prices include a roll and butter, and basic coffee

Tea & Coffee

Selection of tea and coffee	£ 3.00
Selection of tea and coffee with petit fours	£ 3.75
Selection of tea and coffee with mints	£ 3.50