



Banqueting Summer Menu 2024

From the below options please select **two starters and two main courses** for your guests to choose from. Please make sure to include a vegetarian/vegan choice in your selection

Starters

Duck confit & cherry molasses flatbread with smoked almonds

Lime cured trout accompanied by caviar, kohlrabi, apple & dill (NCGI)

Ham croquetas with avocado mousse, burnt corn salsa & saffron chilli oil

Ricotta and asparagus tart served with pea puree, pickled shallots & lemon aioli (V)

Southern fried cauliflower and tahini yoghurt (VE)

Mains

Braised chicken & chorizo cannellini (NCGI)

Sea bass with a lemon & herb crust served with crushed new potatoes & samphire

Roasted aubergine served with a summer bean salsa (V & NCGI)

Pomodoro gnocchi topped with roasted yellow cherry tomatoes served with a fresh basil sauce (VE)

*Roast lamb served with artichoke hearts & pesto (GF) *£3.00 +VAT per head supplement**

All served with seasonal vegetables

Sharing Platter Desserts Served to Each Table

Coconut pannacotta with mango and charred pineapple

Meringue with passion fruit cream, strawberries & a gin glaze (V & NCGI)

Mascarpone, lime, white chocolate posset served with a rosemary & ginger syrup (V & NCGI)

*Vegan sticky toffee pudding, vegan ice cream (VE) *served plated separately**

*Selection of west country cheese, green tomato chutney (V) *£3.00 +VAT per head supplement**

(V) Vegetarian

(VE) Vegan

(NCGI) Non-gluten containing ingredient