

Menu 1: £26

Your Choice of Homemade Soup

~~~

Roast Breast of Chicken  
Sage and Shallot Stuffing, Roasted Potatoes, Rich Gravy

**(All Main Courses Served with a Selection of Seasonal Vegetables)**

~~~

White Chocolate and Raspberry Cheesecake, Raspberry Coulis

****Minimum of 80 Guests****

Menu 2: £29

Your Choice of Homemade Soup

North Atlantic Prawn Cocktail, Lemon, Granary Bread

Chicken Liver Parfait, Orchard Fruit Chutney, Toasted Brioche

~~~

Slow Cooked Belly of Pork  
Gratin Potato, Crackling, Cider Sauce

Roasted Supreme of Chicken,  
Herb Roasted Potatoes, Forest Mushroom, Garlic and White Wine Sauce

Roasted Cod Loin, Herb Mash Potato, Prosecco Sauce

Wild Mushroom Risotto, Rocket, White Truffle Oil

**(All Main Courses are served with a Selection of Seasonal Vegetables)**

~~~

Dark Chocolate Tart, Clotted Cream

Baked Vanilla Cheesecake, Raspberry Coulis

Bramley Apple Crumble, Warm Crème Anglaise

**£5.00 Supplement per person will Apply for Choice Menu - All Prices Include VAT @ 20%
Prices Subject to Change in 2021**

We cannot guarantee that all of our dishes are 100% free from nuts, their derivatives or other allergens, and our menu descriptions do not contain all ingredients. Please enquire further if you have any particular allergy or requirement and our team of chefs are happy to cater for dietary requirements on request

Menu 3: £35

Your Choice of Homemade Soup

Goats Cheese Tart with Glazed Poached Figs

Severn and Wye Smoked Salmon, Horseradish Crème Fraiche, Granary Bread, Lemon

~~~

Slow Cooked Lamb Shank, Bubble and Squeak, Red Wine Jus

Baked Supreme of Chicken Wrapped in Bacon and Stuffed with Pate , Fondant Potato

Wild Mushroom Ravioli, White Wine Sauce Scented with Tarragon

Roasted Fillet of Salmon, Saffron Potatoes, Champagne and Chive Sauce

**(All Main Courses are served with a Selection of Seasonal Vegetables)**

~~~

Chocolate Marquise, Honeycomb Ice Cream

Sicilian Lemon Cheesecake, Lemon Crème Anglaise

Salted Caramel Torte, Vanilla Mascarpone

Menu 4: £39

Your Choice of Homemade Soup

Salad of Smoked Duck with Pearl Barley, Chicory and Pomegranate

Pant-ys-Gawn Goats Cheese and Truffle Honey Tart, Seasonal Leaf Salad
Roasted Figs

Severn and Wye Smoked Salmon and Shrimp Cannelloni
Pickled Cucumber, Tomato Vinaigrette

~~~

Roast Sirloin of Beef, Chateau Potatoes, Yorkshire Pudding, Horseradish Sauce

Seared Fillet Sea Bass, Saffron Risotto, Gremolata and Fennel

Pan Fried Breast of Gressingham Duck, Fondant Potato, Blackcurrant Jus

Caramelised Slow Roasted Cauliflower Steak, Wild Mushrooms, Wilted Greens, Seed Granola

**(All Main Courses are served with a Selection of Seasonal Vegetables)**

~~~

Eton Mess, Seasonal Berries, Pistachio and Chantilly Cream

Grand Marnier and Dark Chocolate Torte, Clotted Cream

Strawberry and Vanilla Cheesecake, Textures of Strawberry

British and Continental Cheese Selection Orchard Fruit Chutney, Artisan Crackers

~~~

**£5.00 Supplement per person will Apply for Choice Menu - All Prices Include VAT @ 20%  
Prices Subject to Change in 2021**

We cannot guarantee that all of our dishes are 100% free from nuts, their derivatives or other allergens, and our menu descriptions do not contain all ingredients. Please enquire further if you have any particular allergy or requirement and our team of chefs are happy to cater for dietary requirements on request

### **Choice Of Home Made Soup**

Cream of Cauliflower Soup, Ciabatta Croutons

Roasted Butternut Squash and Coconut Soup, Chilli and Coriander

White Onion and Potato Soup, Truffle Oil

Roasted Vine Tomato Soup, Pesto Croutons

Leek and Potato Soup, Welsh Rarebit Croutons

Roasted Parsnip and Honey Soup

Red Lentil, Turmeric and Ginger Soup

Pea and Mint Soup

Wild Mushroom Soup, White Truffle Oil

Broccoli and Stilton Soup

### **Cheese Course**

Selection of British and Continental Cheeses with a Farmhouse Chutney  
Artisan Crackers

£7.95 per person

Cheese Platter – Suitable for a Table of 10

£50.00

**£5.00 Supplement will Apply for Choice Menu - All Prices Include VAT @ 20%  
Prices Subject to Change in 2021**

We cannot guarantee that all of our dishes are 100% free from nuts, their derivatives or other allergens, and our menu descriptions do not contain all ingredients. Please enquire further if you have any particular allergy or requirement and our team of chefs are happy to cater for dietary requirements on request