



## **Banquet/Harvest Table Menu Options**

### **Meat & Fish Option**

Whole sides of citrus poached salmon with dill crème fraîche & capers

Salmon fishcakes with crushed avocado

Creamy chicken & leek pie

Moroccan chicken casserole

Roasted sirloin carved onto wild rocket & served with herbed béarnaise

Seared fillet carved onto wild rocket & served with herbed béarnaise

Roasted butterfly lamb with sherry, tarragon & tomato

Slow roast pork shoulder with apple cider sauce

Sliced gammon with honey mustard sauce

### **Salad Options**

Green salad with fennel, celery, cucumber, apple, grana padano & pumpkin seeds

Chunky greek salad with tomato, cucumber, olives, red pepper, red onion & oregano

Baby leaves with roasted pear, gorgonzola & pecan nuts

Rosa tomato salad with feta, rocket, pinenuts & truffle oil

Rosa tomato salad with bocconcini mozzarella, basil & pesto

### **Vegetable Options**

Chargrilled cauliflower & broccoli with lemon, parsley & garlic

Green beans & mange tout with orange zest & hazelnuts

Ratatouille – roast courgette, tomato, red pepper, aubergine & red onion

Honey roasted Beetroot & butternut with toasted seeds

Roasted butternut with tahini yogurt & lime

Roasted aubergine, chickpeas & tomato tossed with wild rocket



### **Starch Options**

Crispy potato wedges

Creamy potato gratin topped with grana padano

Roasted sweet potatoes with chili ginger & honey

Wild & brown rice tossed with basil, caramelized onion & balsamic

Couscous with chickpeas, toasted almonds & herbs

Basmati rice with toasted cumin & lemon zest

New potatoes with a crème fraîche mayo, spring onion & poppy seeds

Crusty baguettes & rye bread served with herbed butter, balsamic vinegar & olive oil



## **Plated Lunch or Dinner Menu**

### **Soups**

Cold cucumber soup  
Blue cheese & broccoli  
Cauliflower & coconut  
Butternut, sage & orange soup  
Roast chicken & vegetable

### **Starters**

Caprese – fresh mozzarella layered with tomato, basil & pesto  
Baked brie with pecan nuts, cranberry chili & baby leaves  
Creamy wild mushroom phyllo cups  
Artichoke hearts gratinated with a honey, mint & parmesan crumb  
Roast rosa tomato, olive & goats cheese puff pastry tarts  
Smoked salmon and avo terrine with crispy baguette melba  
Smoked salmon phyllo cups  
Duck confit, orange, fennel, celery, lentils & pomegranate  
Brandy flambéed chorizo, rosa tomatoes, olives & chickpea bruschetta

### **Main Courses**

Tiaan d'aubergines with basil & fresh mozzarella  
Creamy wild mushroom & leek pot pie  
Wild mushroom lasagna  
Duck confit with a 5-spice cherry sauce  
Chicken fillets in creamy peri-peri  
Roast chicken & leek pot pie  
Slow braised pork belly with an apple cider sauce  
Lamb cutlets with crumbled feta and roast tomato sauce & mint sauce  
Fillet steak with herbed béarnaise  
250g aged rib-eye steak with creamy herbed wild mushroom sauce  
250g aged rib-eye steak with smoked paprika & garlic aioli, roast rosa tomatoes & rocket



## **Desserts**

### **Ramekins**

Star anise crème brûlée

Coconut & lime panna cotta

Hot chocolate lava pots with vanilla ice cream

Cold lemon soufflé with toasted almonds and vanilla ice cream

Apple, berry & almond crumbles with vanilla ice cream

### **Crêpes**

Crepe with salted caramel & apple

Crepe with berry coulis & crème fraîche

Crepe with nutella & banana

Crepe with orange brandy butter