



BANQUETING MENU

When dining from the banqueting menu, please choose the same starter, main and dessert for all your guests; plus a vegetarian option.

STARTERS

Chilled Gazpacho Soup with Olives & Pesto (V)	£8.25
Marinated Baby Vegetables, Ruby Chard & Parmesan Crisps (V)	£9.50
Ricotta & Butternut Squash Tortellini, Tomato & Basil Sauce (V)	£9.75
Smoked Chicken, Walnut & Rocket Salad, Honey & Mustard Dressing	£9.75
Ballontine of Poached Organic Salmon, Asparagus & Quail Egg	£11.25
Chicken & Foie Gras Parfait, Pear Chutney & Toasted Brioche	£11.25
Brixham Crab Ravioli, Bisque Sauce & Flat Beans	£12.25



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MAINS

Pan Fried Roulade of Goats Cheese, Wild Mushroom Fricassee & Wilted Spinach (V)	£19.25
Garden Pea Risotto, Mascarpone, Fried Courgette Flowers (V)	£19.25
Roast Breast of Maize Fed Chicken, Forest Mushrooms, Pancetta & Baby Onions	£21.00
Slow Roasted Belly Pork, Mustard Mash, Caramelized Apples, Madeira Sauce	£21.00
Grilled Sea Bass, Crushed Ratte Potatoes, Samphire & Olives, Tomato & Tarragon	£21.75
Roast Halibut in Pancetta, Chickpea Purée, Asparagus & Wood Roasted Peppers	£23.00
Pan Fried Fillet of Scotch Beef, Horseradish & Herb Crust, Dauphinoise Potatoes	£28.00



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DESSERTS

Lemon, Raspberry & Chocolate Mille-Feuille & Red Berry Compote	£9.95
Warm Pear & Almond Tart, Cinnamon Ice Cream	£9.95
Steamed Marmalade Pudding, Honey & Vanilla Cream	£9.95
Passion Fruit Crème Brulée, Mango Sorbet	£9.95
Stilton, Brie, Cheddar & Goats Cheese from “La Fromagerie”	£11.00
Hot Chocolate Fondant, Caramelized Pistachio Ice Cream	£11.00