

Banquet Menu @ £26.00 pp

Please choose three options for each of the courses to create your menu

The vegetarian option is to be included within the three options; we will endeavour to cater to all dietary and allergen requirements on request. Please send Menu choices along with your pre-order/dietary requirements for your group to your event coordinator at least 14 days prior to the event

Starters

Cream of cauliflower soup

Spiced pumpkin seed granola, curry and lemon oil

Cream of parsnip and apple soup

Sourdough crouton, parsley and caper salsa verde

Avocado and Orange salad

Bitter leaves, orange dressing, toasted linseeds

Fig and walnut salad

Curly endive, chicory, candied walnut and chive dressing

Heritage tomatoes and black olive

Herb marinated bocconcini, black olive crumble, sun dried tomato tapenade

Sumac marinated halloumi

Charred aubergine caviar, roasted bulgur wheat and pomegranate salad, red pepper dressing

Ham hock and black pudding terrine

Soused vegetables, pickled mustard seeds

Whipped chicken liver parfait

Caramelised onion and sultana chutney, toasted brioche

Pulled Ras el Hanout Chicken

Tahini yoghurt, fennel, cucumber, tomato and radish salad, smoked chickpeas

Citrus marinated smoked salmon

Horseradish crème fraiche, dill pickled cucumber, dill oil

Smoked mackerel and beetroot

Glazed baby beetroots, beetroot and star anise ketchup, pickled radish

Poached smoked trout Rilette

Horseradish and parsley mayonnaise, celeriac and granny smith salsa

Main courses

Charred hispi cabbage

Blue cheese, miso butterscotch, tenderstem broccoli, parley and mint salsa

Fried polenta cake

Creamed wild mushrooms, tarragon, wilted spinach, mushroom and soy ketchup

Butternut squash and sage gnocchi

Sautéed butternut squash, Montgomery cheddar sauce, roasted pumpkin seed granola

Wild mushroom risotto

Roasted Wild mushrooms, truffle mascarpone, kale pesto

Roasted chicken supreme

Creamed sweetcorn, tarragon, caramelised shallot, shoestring potatoes, chicken sauce

Honey glazed pork belly

Fondant potato, parsnip puree, roasted root vegetables, pickled pear, white wine and pork sauce

Confit duck leg

Smoked duck, white bean and fennel cassoulet, duck and fennel seed dressing

Treacle cured pork tenderloin

Roasted heritage carrot, pearl barley, celeriac and apple puree

Roasted Lamb rump

Broad bean, pea and mint fricassee, creamed potato, red wine sauce

Braised beef feather blade

Buttermilk mashed potato, smoked tomato puree, whole roasted tomato, kale, sourdough and thyme crumble

Cod supreme

Grilled baby gem lettuce, French style peas, confit new potatoes, preserved lemon salsa

Pan fried Sea bream

Harissa spiced chickpea ragu, saffron mayonnaise, baby spinach, fennel salad

Curried Hake fillet

Buttered leeks, curry and citrus yoghurt, sautéed baby leek, crushed potato

Desserts

Vanilla panna cotta

Watermelon, mango and mint salad, mango sorbet

Pineapple Carpaccio

Passionfruit compote, champagne sorbet, mint syrup

Dark chocolate and cherry mousse

Roasted hazelnut and caramelised chocolate crumble, cherry puree

Sweet and salted popcorn cheesecake

Warm butterscotch sauce

Hot chocolate fondant

White chocolate sauce, honeycomb, caramelised white chocolate

Classic Lemon tart

Candied orange, Chantilly cream, caramelised orange compote

Summer berry meringue

Vanilla mascarpone, selection of berries, vanilla and berry sauce

Sticky toffee pudding

Treacle sauce, date, orange and earl grey tea puree

Dark chocolate delice

Roasted sesame and chocolate crumble, raspberry sorbet

Banoffee Parfait

Salted peanut and banana praline, Arlette biscuit, Dulche de leche

Coconut and lemongrass mousse

Pineapple salsa, lime and coconut sorbet

Selection of cheeses

Seeded crackers and homemade seasonal chutney, Oxford blue cheese, Oxford Isis and Montgomery cheddar

(v) = Vegetarian

*All prices stated inclusive of VAT. Prices and menus may be subject to change without prior notice
24 hour delegates will receive a credit of £14.00 per person should the group choose to upgrade to private dining
Minimum numbers = 15*