

MARQUEE MENU 2023

(MONDAY-SATURDAY)

£42.50 per person

Main course choices must be pre ordered at least 14 days in advance

Please advise us of all allergies & food intolerances in advance

STARTERS

An Assiette of starters to be served to all guests

Bread basket

Prawn & crayfish cocktail (gf)

(vegan) Sun blushed tomato pate: crostini OR gf bread, dressed mixed leaves (gf)

The Blue Strawberry Salad: King Prawns, pancetta, Stilton, cashew nuts, croutons (gf)

Chicken liver pate: topped with redcurrant jelly, tomato chutney & rosemary focaccia (gf)

MAIN COURSE

(TO BE PRE ORDERED)

Fillet of salmon: in filo pastry: crushed potatoes, saffron & prawn cream

(vegan) Mushroom & cashew Wellington: new potatoes

Chicken breast: chunky chorizo & tomato sauce, sautéed potatoes

Slow cooked pork belly: mashed potatoes & Jus (gf)

Medley of mixed fresh vegetables

ASSIETTE OF DESSERTS

Selection of daily desserts

FILTER COFFEE OR TEA & CHOCOLATES

For your convenience a suggested gratuity of 12.5% will be added to your bill
for the benefit of serving & other staff