

MARQUEE MENU 2024

(MONDAY-SUNDAY)

£44.95 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) Mushroom & garlic pate: crostini & mixed leaves (gf)

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

Chicken liver pate: topped with redcurrant jelly red onion jam & garlic crostini (gf)

MAIN COURSE (TO BE PRE ORDERED)

Fillet of salmon: in filo pastry:

(vegan) Mushroom & cashew Wellington:

Chicken breast: mushroom sauce

Slow cooked pork belly: red wine jus (gf)

Medley of mixed fresh vegetables & sauteed potatoes

ASSIETTE OF DESSERTS

Selection of daily desserts

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