

Sample Banqueting Menu

STARTERS

HANDCRAFTED TART

Filled with Somerset brie, sweet asparagus and toasted pine nuts, rested on a bed of garden leaves with balsamic glazed cherry tomatoes

TRIO OF SALMON

Smoked, Dill and beetroot with potato salad, lemon oil and toasted brioche

ANTI PASTI PLATE

Parma ham, Italian Salami, pate, olives, chargrilled vegetables and flavored breads

MAIN COURSE

LEICESTERSHIRE FARMHOUSE CHICKEN

Topped with Crisp local bacon, field mushrooms & herb sauce served with parsley mash and garden greens

BLADE OF BEEF

Aged blade of beef slowly cooked in a rich beef liquor, rolled and presented on crushed potato cake with seasonal vegetables

RUSTIC VEGETABLE CRUMBLE

Oven roasted market vegetables in a creamy herb sauce topped with a crunchy crumble topping

PORTOBELLO MUSHROOM

Filled with a bean & lentil cassoulet on a sweet potato and celeriac rosti, topped with a crispy pumpkin and sunflower seed filo crown, served with roasted chantenay carrots, courgetti and confit shallots in a tomato & red pepper sauce

DESSERT

DUO OF CHOCOLATE AND LIME TORTE

A chocolate truffle served on biscuit crumb base and a zesty lime torte served with fruits of the forest berries

SALTED CARAMEL PROFITEROLE STACK

light choux pastry profiteroles filled with a salted caramel Chantilly cream topped with chocolate sauce

FRENCH APPLE TART

layers of fresh bramley apple in a sweet pastry base glazed with caramel.

