

Banqueting Set Menus

Menu A

Salad of Cornish crab, pink grapefruit jelly, avocado, radish and sesame



Brecon lamb two ways, salt baked carrot, cumin granola, yoghurt and raisins



Blackcurrant, lemon and vanilla cheesecake, yoghurt sorbet

Menu B

Citrus cured Loch Duart salmon, lobster cocktail, shellfish mayonnaise pickled cucumber



Fillet of Wiltshire beef, braised oxtail and bacon, glazed shallot, truffle creamed potatoes, wild mushrooms



Passion fruit tart, mango and mint salsa, coconut sorbet

Menu C

Poached Creedy Carver chicken, smoked bacon and wild mushroom sausage, truffle mayonnaise, marinated celeriac



Roast Isle of Gigha halibut, cauliflower fondant, brown shrimp, caper and lemon butter



Banana parfait, rum and raisin sponge, banana and passion fruit sorbet

Menu D

Parfait of chicken livers and foie gras, salted almond caramel, spiced apple and brioche



Pan fried seabass, creamed sweetcorn, chorizo bonbon, tomato jam and Spring onions



Manjari chocolate and hazelnut bar, raspberries, milk sorbet

Vegetarian Menu

Heritage beetroot and Somerset ricotta tart, Wiltshire truffle



Rolled lasagne of roast butternut, red onion, spinach and goats cheese, creamed wild mushrooms



Dessert choice in accordance to selection of Menu A, B, C or D.

Vegan Menu

Heritage beetroot tart, honey and yoghurt dressing, Wiltshire truffle



Cauliflower fondant, spiced lentils, onion fritter, marinated raisin



Pineapple poached in lime caramel, mango and mint salsa, coconut sorbet