

## **Banqueting Menu B**

3 courses - £30.00 per person

### **Minestrone soup**

croutons  
(v, g\*, vg\*)

### **Ham hock terrine**

piccalilli, rocket  
(gf)

### **Pomegranate, sweet potato & pine nut quinoa**

(v, vg, gf)

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### **Chicken ballotine**

pancetta jus  
(gf)

### **Salted cod cassoulet**

samphire  
(gf)

### **Rosemary & lemon marinated lamb rump**

thyme jus  
(gf)

*Above dishes served with fondant potatoes and seasonal vegetables*

### **Open lasagne of butternut squash and woodland mushroom**

tomato sauce and vegetables  
(v, vg, gf)

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### **Tonka bean panna cotta**

strawberry & honeycomb  
(gf)

### **Milk chocolate & cardamom tart**

white chocolate sorbet  
(v, g\*)

### **Seasonal fruit pavlova**

raspberry coulis  
(v, gf)

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Tea, coffee & petit fours

v – vegetarian

gf – gluten free

vg\* - can be made vegan; please ask for more details

g\* – can be made gluten free; please ask for more details