

DOMESTIC  
RESTAURANT

BANQUETING

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MENUS

# BANQUETING MENUS

## CANAPES

Goats Cheese & Chilli Jam 'Profiteroles'

Salmon Bites with Saffron Aioli

Naan, Spinach & Halloumi Bites

Butternut & Brie Vol-au-Vents

Beetroot & Balsamic Goats Cheese Bruschetta

Pork Belly Rillettes with Bramley Apple & Crackling

Cucumber with Spiced Aubergine & Mint Yoghurt

Mini Jacket Potato & Chive Sour Cream

Derbyshire Rarebit & Chutney on Wholegrain Toast

Corned Beef Hashcake with Brown Sauce

Roast Beef & Yorkshire Pudding with Redcurrant Jelly & Horseradish

Lamb Shoulder Rilette & Mint Sauce

Cherry Tomato & Mozzarella Bruschetta

Smoked Salmon Roulade with Cucumber & Dill

£7.30 – 4 canapes per person

To make an enquiry or to book a table, please call **01298 330620**



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## STARTERS

### **Chef's Homemade Soups**

- Vegetable Broth
- Leek & Potato
- Broccoli & Stilton
- Tomato & Basil

### **Chicken Liver Parfait**

Smooth Pate with Truffle Butter, Red Onion & Leaf Salad  
served with heritage toast

### **Ham Hock & Piccalilli**

Pressed Ham Hock Terrine with Crunchy Piccalilli and Persillade Dressing

### **Tomato Mozzarella Salad**

Vine Plum Tomato with Buffalo Mozzarella, Picked Basil & Balsamic Dressing

### **Beetroot & Goats Cheese Salad**

Balsamic Beetroot with Confit Walnut & Red Onion, Watercress  
& Toasted Goats Cheese

### **Smoked Salmon**

Pickled Cucumber, Cherry Tomato & Lime with  
French Vinaigrette Dressed Leaf Salad & Smoked Salmon

### **Curried Chickpea Beignets**

Light Chickpea Fritter with Sweet Chilli, Red Pepper Chutney & Raita

### **Savoury Goats Cheesecake with Herb Crumb**

Soft Goats Cheese and Poppyseed Pastry base with a Lemon & Basil Crumb,  
Red Onion, Rocket Leaf & Red Wine Glaze

**£6.85 per person**

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## MAIN COURSES

All main courses served with a choice of potato fondant, buttered new potatoes, rosemary roast potatoes or creamy mash and seasonal vegetables

### **Honey Mustard Pork served with a Cider Sauce £17.80**

Braised Pork Loin Chop with a Honey Mustard Glaze and Cider Sauce

### **Chicken with Madeira Jus £17.80**

Seared Chicken Supreme with Leek, Mushroom & Pea Fricasee and Madeira Jus

### **Supreme of Chicken with a White Wine Sauce £17.80**

Chicken Supreme with a light Lemon & Thyme White Wine Sauce and Herbed, Buttered Vegetables

### **Lamb Cutlet served with a Rich Red Wine Sauce £22.00**

Lamb Cutlet with Creamed Savoy Cabbage & Smoked Bacon, Rich Red Wine Sauce

### **Ale Braised Beef £18.85**

Ale Braised Beef with Glazed Carrots & Sugar Snap Peas, Pan Juice Gravy

### **Herbed Salmon £17.80**

Fillet of Salmon with a Leek, Chorizo and Butter Bean Ragout

### **Ratatouille Stuffed Pepper £17.80**

Roast Pepper stuffed with Ratatouille Roast Vegetables, with Salsa Verde

### **Iman Biyaldi £17.80**

Moroccan Spiced Aubergine with Honey & Mint Yoghurt and Tomato Salad

### **Butternut & Feta Tart £17.80**

Thyme Roast Butternut with Feta Cheese, in an open Puff Pastry Case with White Wine Sauce and Rocket Salad

**All main courses are priced individually according to the menu specification**

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# BANQUETING MENUS

## DESSERTS

### Strawberry Shortbread

Strawberry & White Chocolate Torte on a Shortbread Biscuit Base, Minted Macerated Strawberries

### Milk & Cookies

White Chocolate Panna Cotta with a Cocoa & Vanilla Mille Feuille

### Chocolate Delice

Set Dark Chocolate with Salted Caramel, Mixed Berry Coulis and Chantilly Cream

### Chocolate Brownie

Soft Chocolate Brownie with Raspberries, Butterscotch and a Candied Pistachio & Hazelnut Crumb

### Toffee Cheesecake

Creamy Caramel Cheesecake with a Cocoa Base and Dark Chocolate Ganache, Honeycomb and Sticky Toffee Sauce

### Frangipane Tart

Blueberry & Almond Frangipane in Short Pastry with a Mixed Berry Coulis, Lime & Blueberry Compote and Amaretto Mascarpone

### Treacle Sponge

Light Treacle Sponge with Clotted Cream & Sugared Berries

### Raspberry Tart

Pastry Sablee with Crème Patisserie, Raspberries, Mint & White Chocolate

**All desserts are priced at £6.85 per person**

**Freshly brewed filter coffee and mints is priced at £2.35 per person**

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# BANQUETING MENUS

## EVENING BUFFET MENU

### Mini Fish & Chips

Lemonade Battered Haddock with Chips, Salt & Vinegar & Tartare Sauce

### Warm Pork Muffin

BBQ Pulled Pork Belly on a Floured Bap with Stuffing and Apple Sauce

### Devonshire Dogs

Old English Sausage in a Soft Roll, with Squeazy Ketchup, Yellow Mustard & Fried Onions

### Pizza Roll Bites

Pizza Dough Pinwheels with Ham & Mozzarella, or Tomato & Goats Cheese

### Late Night Kebabs

Stuffed Pitta Breads with Shaved Lamb Shoulder, Lettuce, Tomato and Minted Yoghurt

### Loaded Potato Skins

Stuffed Jacket Potato with a medley of fillings, including

- Cheese & Bacon
- Goats Cheese & Chive
- Tomato Salsa
- Beef Chilli & Sour Cream

**All evening food is priced at £8.95 per person**

**Add Cajun Sliced Wedges with Sour Cream & Salsa to any of the above  
£3.10 per person**

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