

EXAMPLE 3 COURSE BANQUETING MENU

Please contact us for our current seasonal menus.

Starter

Coastal Waters

Anglesey Sea Bass Tartare
Smoked Cornish Mackerel
Dorset Crab & Beetroot
Seaweed Aioli

Main Course

Fillet of Hereford Beef

Asparagus Bundle
Vine Tomatoes
Sauce Béarnaise
Château Potatoes

Dessert

Treacle Tart

Passion Fruit Purée
Stem Ginger Ice Cream

To Finish

Fairtrade Coffee

A Selection of Teas and Infusions

Handmade Chocolates and Sweet Meats



Treacle Tart
Passion Fruit Purée, Stem Ginger Ice Cream