



BANQUET MENU



FIRST REMOVE

- Broth of leeks and root vegetables with baguette (gfo; v)
- Pie of pork and game topped with caramelised onion (gfo)
- Leg of chicken with lemon & herbs (gfo)
- Lamb shank roasted with fruit cider jus (gfo)
- Roasted root vegetables & greens with honey & spice (gf; v)
- Salat of greens and herbs (gf; v)
- Maids of Honour – tart of curd & almonds (gfo)

SECOND REMOVE

- Leg of duck in sauce of orange & spices (gf)
- Slow cooked herbed beef & mushroom stew (gf)
- Gratin of turnip, sweet potato & parsnip with buttered peas and almonds
- Roasted Pork with spiced apple (gfo)
- Salat of greens and herbs (gf; v)
- Tartin of pears with honey & walnuts

ISSUE

- Platter of cheeses, fruit paste, dried fruits

gfo = Modified for Gluten Free dietaries

gf = Gluten Free

v = vegetarian

Menu subject to change in accordance with product availability.



vegetarian BANQUET MENU

FIRST REMOVE

Broth of leeks and root vegetables with baguette (gfo)

Pie of roasted onions and soft herbed soft cheese (gfo)

Stew of vegetables and grains

Baked terrine of layered spiced vegetables (gf)

Roasted root vegetables & greens with honey & spice (gf)

Salat of greens and herbs (gf)

Maids of Honour – tart of curd & almonds (gfo)

SECOND REMOVE

Pie of eggs, onions and cheeses (gf)

Herbed mushroom stew

Gratin of turnip, sweet potato & parsnip with buttered peas and almonds

Roasted cauliflower with apples & spices

Salat of greens and herbs (gf)

Tartin of pears with honey & walnuts

ISSUE

Platter of cheeses, fruit paste, dried fruits

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