

BANQUET MENU

A SOUP MADE DAILY WITH A SELECTION OF MARKET VEGETABLES

A PLATTER OF SMOKED AND CURED MEATS SERVED WITH A GARDEN
SALAD

A CAULDRON OF ROASTED CHICKEN IN A TRADITIONAL MEDIEVAL SAUCE
WITH ROASTED POTATOES AND HONEY GLAZED VEGETABLES

SEASONAL FRUIT TART

VEGETARIAN OPTION

AVAILABLE UPON REQUEST AT TIME OF BOOKING

A SOUP MADE DAILY WITH A SELECTION OF MARKET VEGETABLES

MOZZARELLA AND TOMATO SALAD WITH BALSAMIC AND BASIL OIL

ROASTED BUTTERNUT SQUASH FILLED WITH A ROOT VEGETABLE &
BUTTERBEAN CASOULET TOPPED WITH CHEDDAR CHEESE

SEASONAL FRUIT TART

*** Please note menus are subject to change