



Platinum Menu

To Start

Broccoli & Tarragon Soup served with an Artisan Bread Roll (VG,V)

Chefs Hearty Vegetable Soup served with an Artisan Bread Roll (VG) (V)

Classic Vegetable Terrine served with Gluten Free Bread (VG) (GF) (V)

Chicken Liver, Clementine & Cranberry Pate served with Ciabatta Bread

Haddock & Mozzarella Fish Cake on a bed of mixed Leaves with a Tarragon Hollandaise (GF)

Goats Cheese Spinach & Red Onion Tart served with a Dressed Salad Garnish (V)

To Follow

Pan Fried Chicken served on a bed of Creamed Mash, Fine Green Beans, Chantenay Carrots and Topped with Rich Port Wine Sauce. (GF)

Roast Loin of Pork served on a bed of Creamed Thyme Mash, Fine Green Beans, Chantenay Carrots and topped with a Madeira & Apple Sauce (GF)

Cheshire Cheese & Spring Onion Souffle Served with Fine Green Beans & Chantenay Carrots (V,GF)

Mediterranean Vegetable Wellington served with Sauté Potato, Fine Green Beans, Chantenay Carrots topped with a port wine sauce (V)

Fillet of Scottish Salmon served with Roasted Tarragon New Potatoes, Roasted Balsamic Vegetables and topped with a Hollandaise Sauce. (GF)

Pan Fried Fillet of Beef Medallions, Dauphinoise , Fine Green Beans Chantenay Carrots and Finished with a Rich Brandy & Mushroom Cream Sauce (£4.50 SUPPLEMENT) (GF)

Braised 16oz Lamb Shank on a bed of Rosemary Mash, Fine Green Beans, Chantenay Carrots finished with a Port & Rosemary Sauce (£3.00 SUPPLEMENT) (GF)





To Finish

Burnt Chocolate & Orange Cheesecake (V,GF)

Cookie Dough & Salted Caramel Cheesecake with a Carmel Sauce (V)

Deep Filled Apple Pie Served Warm Topped with a Crème Anglaise (V)

A Rich Chocolate Junkyard served with Seasonal Berries (V)

Summer Berry Pudding with Fresh Raspberries

Lemon Tart au Citron served with Fresh Strawberries & Mango Coulis Selection of English

Cheeses served with Apple Chutney, Grapes, Celery Sticks & Wafer Biscuits (£1.50
SUPPLEMENT)

V – VEGETARIAN GF – GLUTEN FREE VG – VEGAN LF – LACTOSE FREE

Please select one option per course from the above. All the guests are to have the same starter, main and dessert. The vegetarian option will be provided on mains additionally.

If an additional option per course is required (for example 2 starters, 2 mains and 2 desserts), an additional charge of £2.50 per person is applicable.

If 3 starters, 3 mains and 3 desserts are required, an additional surcharge of £4 is applicable.

Please note some items may contain nuts.

Any dietary requirements or allergies must be advised at least two weeks prior to the event date.

In the event of an item not being available due to seasonality or supply disruption then a suitable alternative will be made available.

