



## *Banquet Menu*

### *Starters*

#### Option A

Roasted tomato, red onion, and basil soup (DF, VE, GF, V)

#### Option B

Chicken liver & cognac pate with apple & cider chutney, roquette salad and toasted brioche

### *Mains*

#### Option A

Port & rosemary braised beef steak with creamed potatoes, wilted greens, honey glazed baby carrots and cooking liquor (GF option available)

#### Option B

Roasted butternut and red onion en croute with steamed baby potatoes, wilted baby spinach and red pepper puree (VE, V)

### *Desserts*

#### Option A

Profiteroles filled with whipped cream dipped in chocolate ganache (V)

#### Option B

Fresh fruit salad topped with berry coulis (DF, VE, V, GF)



DF = Dairy Free, V = Vegetarian, GF = Gluten Free, VE = Vegan