

BANQUETING SAMPLE MENU

To create the perfect menu for your special day, please select two options from the starters, mains, and desserts. For an extra special sparkle, choose to add a sorbet or intermediate course of your choice:

Starters

Soup of the season **£9**

Spring – carrot & ginger (V/GF)

Summer – pea & courgette (V/GF)

Autumn – curried sweet potato & coconut (V/GF)

Winter – roasted parsnip & apple (V/GF)

(Other flavours available on request)

Chicken parfait – port gel, blackberry, hazelnut, sourdough croute **£11**

Pressed ham hock – persillade, piccalilli gel, crostini **£10**

Scallops – pea purée, courgette, lemon butter, bacon crumb **£17**

Crab Bloody Mary tian – crème fraîche dressing, tomato & celery salsa (GF) **£12**

Crayfish cocktail – buttered wholegrain bread **£11**

Lamb croquette – green pea salad, raita **£10**

Woodland mushroom textures – watercress purée, toasted spelt (V) **£12**

Smoked salmon – chive crushed potato, lemon aioli dressed crab (GF) **£13**

Creamy ‘Dovedale Blue’ panna cotta – beetroot & sherry compote, walnut **£12**

Ceviche of sea trout – avocado, lime, gin, cherry tomato (GF) **£13**

Heirloom tomato salad – torn burrata, basil aioli, olive crumb (V/GF) **£10**

Textures of beetroot & whipped goat’s cheese – walnut & buckwheat granola (V) **£10**

Walton Lodge braised beef bon-bon – parsnip purée, sticky whisky jus **£11**

Wild mushroom & puy croquette – truffled artichoke purée, parsnip crisp (V) **£10**

Venison carpaccio – celeriac remoulade, blackberry textures (GF) **£14**

Mains

Walton Lodge roast

Roast of either: beef striploin, lamb shoulder, pork loin, chicken supreme. All served with traditional seasonal trimmings & accoutrements **£32**

Fillet of beef ‘rossini’ – paté, croute, mushroom Madeira sauce **£40**

Trio of Walton Lodge pork – tenderloin, belly and smoked pancetta crumb, apple, poached blackberry jus (GF) **£34**

Two bone lamb rack – pressing of slow roasted shoulder, french-style peas, redcurrant jus (GF) **£34**

Rosemary salted chicken supreme – courgette & wild mushroom crème fraîche (GF) **£30**

Baked aubergine tagin – tomato & mint salad, raita dressing (V/GF) **£26**

Feta & olive stuffed courgette – caponata (V) **£26**

Harissa spiced cauliflower steak – hummus, sun blushed tomato dressing (V/GF) **£26**

Duck breast – savoy cabbage & bacon, charcuterie jus (GF) **£38**

Pan fried seabass fillet – white wine & mussel cream sauce (GF) **£32**

Cod loin – chorizo & leek cassoulet, parsley crumb (GF) **£32**

Venison haunch – buttered kale, black garlic & artichoke purée, port jus (GF) **£38**

Beef wellington – wild mushroom bordelaise **£40**

Butternut wellington – Brie & thyme mornay (V) **£26**

Please choose the potato accompaniment (inclusive)

Dauphinoise, fondant, rosti, mash (horseradish & chive / mustard & tarragon), parsley buttered new potato (confit / sauté)

All served with seasonal vegetables;

Spring / Summer – Panache of seasonal greens

Autumn / Winter – Roasted root vegetables & buttered kale

Desserts

Choc fondant – ganache, honeycomb (V) **£10**

Trio of chocolate – brownie, tart & mousse, kirsch cherry, pistachio crumb, brandy cream (V) **£10**

Cheesecake – suggested seasonal flavours (V) **£10**

Spring – lemon & lime

Summer – strawberry & mascarpone

Autumn – pear & maple pecan

Winter – chocolate & orange

Classic lemon tart – seasonal berry compote, clotted cream (V) **£10**

Apple caramel pudding – gingerbread crumb, Chantilly cream (V) **£10**

St Clements trifle (V) **£10**

Classic pavlova of seasonal fruits – meringue, cream (V/GF) **£10**

Grilled peach & mascarpone – Champagne syrup, praline, raspberry mousse (V/GF) **£10**

Mulled wine poached pear – candied hazelnut, vanilla cremeaux (V) **£10**

Bakewell tart – raspberry textures, crème patissiere (V) **£10**

Sticky toffee pudding – rum-soaked raisin, clotted cream (V) **£10**

Café gourmand – an assiette of bite-sized cakes, tarts and patisserie (V) **£10**

To follow

Cheese selection **£80** per table to share or **£14pp**

Dressed with quince jelly, chutney, butter, biscuits and celery

Can be served to each table, or as a buffet