

Banqueting Set Menu

£52 per person | Three Courses | Tea & Coffee Included
Available for events of up to 250 guests

Designed with smaller events in mind, this curated set menu offers exceptional value with vibrant flavours, beautiful presentation and a touch of indulgence. Ideal for awards dinners, gala evenings or celebratory gatherings.

Starter

BBQ Cauliflower Buffalo Wings with Whole Roasted Scallions paired with Mango and Coriander Salsa **VG**

Aubergine Confit with Smoked Vegan Feta, Tomato Ragu, Pickled Olives, Crisp Onion Bread and Basil Dressing **VG**

Buffalo Mozzarella Pearls with Charred Vegetable Salad and Cheese-filled Sweet Peppers **V**

Chicken Caesar Terrine served with Preserved Cherry Tomatoes, Pickled Olives, Parsley Blend and Padano Cheese Crostini **1.50pp surcharge**

Mains

Classic Chicken Supreme with Green Beans, Carrots, Potato Purée and Mushroom Chasseur Sauce

Rosemary Chicken with Sumac Parmentier Potatoes, Courgette, Peppers and Caper Butter

Roast Chicken with Sage Rosti, Paprika Aubergine and Courgette, Creamed Spinach, Tomato and Caper Tapenade

Slow-Braised Feather Blade of Beef with Caramelised Onion Rosti, Fine Green Beans, Provençale Tomato, Chestnut Mushrooms and Sauce Diable **3.00pp surcharge**

Mains - Vegan & Vegetarian

Portobello Mushroom and Tuscan Ratatouille with Herb Potato Gratin **V**

Spiced Cauliflower Pakora with Coriander-pressed Sweet Potato, Coconut and Ginger Vegetables **VG**

Spinach & Feta Spanakopita Bake with Roast Butternut Squash, Kale, Giant Couscous and Raisin Pesto **VG**

Dessert

Sticky Toffee Apple Pudding with Salted Caramel Ice Cream and Edible Flower Garnish **VG**

Vanilla-Infused Crème Caramel with Fresh Orange, Passion Fruit and a Shortbread Biscuit

Citrus Tart with Berry Salad and Vanilla Cream

Finishing Touches

Add a little something extra to elevate your menu and leave a lasting impression.

Bread Basket 2.50pp

A selection of warm, artisan breads with farm-churned butter

Regional Cheese Selection (to share) 8.50pp

Butlers Secret Cheddar, Shropshire Blue and Sage Derby. Served with Grapes, Celery, Sweet Onion Jam, Biscuits and Farmed Butter **V**

Petite After-Dinner Sweets

Delightful handmade treats to round off your evening beautifully

Chocolate Truffles **V** 4.80pp

Espresso Jelly with Chocolate Gel 2.65pp

Macaroon Medley **V** 4.30pp

