

# BANQUET MENU

£32.95 per person



## STARTER

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**Sautéed wild mushrooms** in a Stilton cheese sauce, served in a crisp bread cup with pancetta and a honey and balsamic dressing (Veg. option available)

**Scottish smoked salmon** and salmon caviar, served with rocket salad, lemon and dill crème fraîche, and wholemeal or rye bread

**Warm butternut squash, caramelised onion and goats' cheese tart** served with a cherry tomato salad and pesto dressing

## MAIN

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**Thyme-marinated Chicken Supreme**, lemon-roasted potatoes, aubergine and basil ratatouille, served with a creamy mushroom and parmesan sauce

**Slow-cooked lamb rump** with rosemary potatoes and braised aubergine caponata, garnished with parmesan crisps and red currant jus

**Mille-feuille of roasted Mediterranean vegetables**, broad beans and goats' cheese, with a tomato and basil sauce

## DESSERT

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**Lemon cheesecake** with strawberry sauce

**Passion fruit panna cotta**, served with mango coulis

**Raspberry and chocolate délice** with berry compote

**An individual cheese board** of three Leicestershire cheeses, served with quince jelly and artisan crackers

## EXTRAS

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### Intermezzo

Make your meal a real celebration by adding a mouth-cleansing **lemon sorbet** between the starter and main course for £2pp extra.