

BANQUET MENU

£32.95 per person



STARTER

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

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

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

Intermezzo

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