



# Banqueting Set Menu

Selection of bread rolls with butter

## STARTER

Pea, courgette and pancetta soup  
Mango and radicchio fresh water prawn cocktail  
Heritage tomatoes, mozzarella, avocado, pine nut and rocket salad with basil oil dressing (V)

## MAIN

Corn fed chicken, creamed parmesan polenta, pepperonata and jus  
Roast Salmon, butter bean stew, artichokes and Swiss chard  
Wild boar, fennel and veal meatballs, 'Nduja spiced tomato sauce served with pappardelle egg pasta  
Red skin potato gnocchi, wild mushroom, Taleggio and blue cheese (V)

## DESSERT

Eton mess crushed Meringue summer berries and cream (V)  
Chocolate brownie vanilla pod ice cream (V)  
Freshly sliced fruits and berries (V)

For those with dietary or food allergies, please ask to speak to a member of the team.  
Prices include V.A.T. at the current rate where applicable  
A discretionary service charge of 12.5% will be added to your bill.

