



BANQUETING MENU

£28.00 3 course meal

STARTERS

Sun dried Tomato, mozzarella & garlic bruschetta
(DF, GF, VE on request)

Prawns in filo pastry with sweet chilli and hoisin dip

Tomato & roasted red pepper soup, with crusty warm bread
(DF, V, VE and GF on request)

MAINS

Slow roasted beef brisket in pepper sauce, mashed potatoes &
seasonal vegetables (GF and DF on request)

Oven baked Salmon, baby roasted potatoes, mixed green
vegetables & creamy prawn sauce (GF)

Tandoori Coconut vegetable curry, served with rice,
naan bread & mango chutney (GF, DF, V, VE)

DESSERTS

Steamed lemon drizzle cake with custard

Raspberry chocolate torte with mixed berries sorbet (GF, DF, V, VE)

Triple chocolate brownie with chocolate fudge sauce & ice cream
(GF and DF on request)

Sticky toffee pudding with ice cream (DF on request)

For bookings over 25 people | £10.00 deposit per person required on booking |
Final payment & pre orders due 2 weeks prior to the booking

Dishes labelled with GF and DF can be requested when ordering.

GF = Gluten Free **DF** = Dairy Free **V** = Vegetarian **Ve** = Vegan

Concerns about allergies & intolerances? Visit allergymenu.uk & enter the code BAN474

Please ask the Food and Beverage Team for allergen information in order to make your own menu choice. Please note some products on the menu contain allergens and not all ingredients are listed. This product information may change due to suppliers therefore please make sure you ask for allergen information or inform us of your allergies/dietary requirements every time you make a purchase. You can access allergen information about our menu using the 'allergy menu uk' app or website www.allergymenu.uk. This information covers the 14 major allergens. If you are having difficulty viewing this please ask a member of our team. Equipment in a restaurant/kitchen area is shared and cross contamination may occur, therefore some products may not be suitable for those with allergies. Allergens are only declared if they are intentionally added to a product.