



AUTUMN & WINTER EVENTS

Satisfying menus for the cold winter months

MENU 1

WARM GOATS CHEESE & CARAMELISED RED ONION TART
With roast cherry tomatoes and balsamic dressed leaves

PORTUGUESE MARINATED CHICKEN BREAST
roasted red pepper and basil sauce
soft chive polenta
Panache of buttered fresh seasonal vegetables

CARAMELISED BANANA & WHITE CHOCOLATE BREAD PUDDING
Vanilla ice cream and toasted almonds

FRESHLY BREWED TEA & COFFEE
Chocolate mints

£27.95 PER HEAD + VAT

MENU 2

CITRUS CURED SALMON GRAVADLAX
With beetroot and raddish

ROASTED PORK LOIN
Irish potato cake
savoy cabbage, green beans and bacon lardons
roasted onion jus

APPLE, SULTANA & CINNAMON LATTICE
Warm caramel sauce and vanilla bean ice cream

FRESHLY BREWED TEA & COFFEE
Chocolate mints

£29.95 PER HEAD + VAT

MENU 3

TOASTED WALNUT AND STILTON PATE
with chicory and a port and pear relish

BRAISED SHORT RIB OF WARWICKSHIRE BEEF
gremalota, creamy mash potato, winter greens and red wine
enriched braising juices

BANOFFEE TART
On a ginger biscuit base and a chocolate sauce and toasted
pecans

FRESHLY BREWED TEA & COFFEE
Chocolate mints

£31.95 PER HEAD + VAT

MENU 4

CHICKEN LIVER PARFAIT
Madeira jelly, onion bread and mixed leaves

PAN ROASTED RUMP OF LAMB
three root mash, redcurrant pan jus and creamed kale & leeks

SALTED CARAMEL PARFAIT WITH VANILLA RICE PUDDING
Chocolate ice cream and coffee tuiles

FRESHLY BREWED TEA & COFFEE
Chocolate mints

£32.95 PER HEAD + VAT



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MENU 5

CREAM OF WILD MUSHROOM SOUP
and a melted stilton cheese crouton

GRILLED HAND-DIVED SCALLOPS & CHORIZO
on shredded savoy cabbage and black pudding bubble'n'squeek

ROAST SIRLOIN OF WARWICKSHIRE BEEF
potato and celeriac gratin
madeira sauce
Panache of seasonal vegetables

STICKY DATE AND WALNUT PUDDING
dulce de leche and cardamom spice ice cream

FRESHLY BREWED TEA & COFFEE
Chocolate truffles

£39.95 PER HEAD + VAT

OR £34.95 (without fish course) PER HEAD +VAT

MENU 6

TERRINE OF GINGER PORK & AND LEMON CHICKEN
studded pickled shittake mushrooms
Crisp leaves and shallot dressing

ROAST COD LOIN
Cauliflower puree, sauteed spinach and roquefort fondue

FILLET OF BEEF WELLINGTON
Prime fillet of warwickshire beef wrapped with herb crepes and
wild mushroom and chicken mousse
Baked in puff pastry
Dauphinois potatoes
rich jus
Panache of buttered fresh seasonal vegetables

ASSETTE AU CHOCOLATE
Warm chocolate brownie
White chocolate cheesecake
and chocolate sorbet and winter berry coulis

FRESHLY BREWED TEA & COFFEE
Chocolate truffles

£45.95 PER HEAD + VAT

OR £39.95 (without fish course) PER HEAD + VAT

SERVICE STAFF INCLUDED