

CUTLERS HALL

BANQUETING MENU

STARTER

CHALK STREAM TROUT WITH LEMON
Beetroot salsa, avocado.

HAM HOCK AND MUSTARD TERRINE
Piccalilli, roast tomato compote.

DRY CURED SALMON AND CRAB
Lemon mayonnaise, capers, parsley, lemon oil.

PRESSED CHICKEN TERRINE
with smoked duck and mango.

MAIN

ROAST BREAST OF CORN FED CHICKEN
Pressed baby potatoes, shallots. Roast baby carrot. Celeriac velouté. Truffle oil.

LOCALLY REARED BRAISED BEEF BRISKET
Roast root veg and black cabbage. Beer braised onion. Beef fat potato. Parsnip crisp.
Change to roast beef fillet £7.00 surcharge

BRAISED BREAST OF "SEVEN HILLS" LAMB. DEEP FRIED SHOULDER
Potato dauphinoise. Fine beans. Olive crumb. Red wine sauce. Parsley puree.

Change to pan fried lamb loin, braised shoulder croquette £10.00 surcharge

LEMON AND THYME MARINATED PORK LOIN, CIDER BRAISED PIG CHEEK
Crackling crumb. Fondant potato. Air dried ham.

ROAST FILLET OF SALMON WITH HERB CRUST
Gratin potato. Leek. Roast cauliflower. Lemon oil.

DESSERT

MANGO AND RED FRUIT MOUSSE. COCONUT DACQUOISE BISCUIT
Mango. Strawberry. Dried raspberry.

TARTE AU CITRON
Fruit coulis. Chocolate cannelloni. Elderflower cream.

VANILLA CHEESECAKE
Raspberry puree. Berries.

CHOCOLATE AND HAZELNUT DOME
Bailey's cream.

TWO COURSE £35 | THREE COURSE £40

ADDITIONAL COURSES

LEMON SORBET £4.00

CHEESE £7.50

PLEASE NOTE:

All pricing is exclusive of VAT.

It is not a choice menu so please choose one starter, one main and one dessert for **all**.

All our menus include freshly brewed Fairtrade coffee and a selection of Fairtrade tea and herbal infusions with mints.

Nut Allergies:

All our meals, while maybe not containing nuts, are produced in an environment where nuts or nut traces may be present.