



Three Course Banquet 2025

Price:£53.00

Starter

Spicy cauliflower fritters, harissa aioli and fried pearl couscous (vegan)

Spinach pancakes with toasted feta, chive hollandaise and pickled red onion

Creamy carrot soup with smoky ricotta and spinach oil Served with home made focaccia

Mozzarella arancini with home made tomato salsa and pesto mayo (vegan option available)

Mushroom tart with rocket-pecorino salad and truffle aioli

Ham hock croquettes with smoked apple and pea mousse

Smoked duck with beetroot slaw, hazel nuts and maple syrup

Skagen, nordic prawn cocktail with poached egg, dill and toast

Grav lax, dill aioli, quail egg, roe, blinis and pickles

Chicken liver pâté with sour dough, onion chutney and rum raisins

Fried goat cheese with walnut and pear salad, balsamic glaze

Main Course

Hot smoked salmon with baby potatoes, stem broccoli and dill hollandaise

Steak with potato-truffle purée, caramelised onion, broccolini, and red wine sauce

Slow cooked leg of lamb with carrots, caramelised fennel, balsamic sauce

Venison sirloin with smoky parsnip purée, wild mushrooms and juniper sauce

Confit duck leg with creamy potatoes, seasonal veggies and cherry sauce

Sea bass with spinach-potato purée, lemon sauce, broccolini and almond crumble

Pork belly with sweet potato, honey-whiskey glaze and chorizo praised hips cabbage

Fishcake with shrimp sauce and cucumber slaw

Sarah Green Catering

Flank steak with roasted herby potatoes, seasonal greens and peppercorn sauce

Pesto roasted cod with parmesan polenta and tapenade

Moroccan style praised lamb with herby couscous and roasted pumpkin

Crab cake with lobster bisque and crispy rocket

Corn fed chicken with carrot and potato purée, caramelised onion and chorizo sauce

Mushroom croquets with truffle velouté and sautéed spinach

Smoked pumpkin rösti, with miso aioli, caramelised fennel and crispy kale

Vegetarian wellington with creamy potato mash, seasonal vegetables and red wine sauce

Desserts

Trio of desserts

Classic tiramisu

Blueberry tart with popcorn custard and white chocolate granola

Seasonal berry roulade with meringue

Chocolate cake with raspberries and almonds

Apple and pear crumble with toffee custard

Sticky toffee pudding with whiskey caramel and vanilla ice cream

Pecan pie

Lemon meringue tart

Classic nordic style berry cake

Hitched