



Conservatory Banquet Menus

Prices for a three course meal **£31.75** per person including Coffee & Mints
(V.A.T and service included)

Starters

Asparagus and Feta Salad

With Garlic Croutons & Tomato Dressing

Home cured Gravavlax,

Mustard And Fennel seed dressing

Portobello Mushroom

Grilled in Garlic Butter & Topped with
Goats Cheese & Crispy Leeks

Rosette of Melon

With Home Made Sorbet & Ginger Syrup

Duck & Port Pate

With a Ginger Mango & Cumin Chutney &
Garlic and Herb Croute

Lamb Broth

With Minted Dumplings

Tomato and Basil Soup

Carrot and Coriander Soup

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### Main Courses

**Braised Lamb Shank**

Gently cooked in our own Redlands Wine and served with a Garlic and Rosemary Mash

**Roast Rump of Lamb**

Served on crushed New Potatoes and a Mint infused Jus

**Chargrilled Fillet of Beef**

Served on Toasted Brioche with Cocotte Potatoes and a Red Wine and Shallot Jus  
**(£4.50 supplement on menu price)**

**Wild Boar & Apple Cumberland Sausages**

On Bubble & Squeak with Red Wine and Chutney  
Topped with Crispy Fried Onion Rings

**Supreme of corn-fed Chicken**

Stuffed with Caramelised Onion, Red Pepper & Goats Cheese  
With an Ivory Cream Sauce

**Breast of Chicken**

Stuffed with Forest Mushrooms with a Cajun spiced Tomato Sauce

**Slow Roast Pork Loin**

With Cranberries, Leek & Stilton in a Rich Port Sauce

**Fillet of Plaice**

Stuffed with a Lobster Mousse & Served with a Shrimp Bisque

**Cajun Roasted Red Snapper**

On Roasted Vegetables with a Spiced Tomato Sauce & Roasted New Potatoes

**Poached Smoked Haddock**

On English Muffin with Poached Egg & Cheese Sauce

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Vegetarian Options

Tomato, Mozzarella & Basil En Croute

With Pesto Sauce

Caramelised Red Onion & Brie Tart

Asparagus & Sunblush Tomato Risotto

Mediterranean Vegetable Lattice En Croute

Pappardelle Pasta

With Sundried Tomato, Goats Cheese & Rocket

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All main courses are served with seasonal fresh Vegetables & New Potatoes

Where appropriate

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Desserts

Rich Chocolate Torte

Coated in a White Chocolate Ganache with Compote of Berries

Vanilla Panacotta

With a Raspberry Compote & Sable Biscuits

Passion Fruit Delicee

With a Fruit Coulis

Strawberry & Raspberry Pavlova

With Chocolate Sauce

Lemon Tart with a Caramel Crust

Served with Raspberry Coulis & Clotted Cream

Rich Chocolate Pots

With Shortbread Biscuits

Sticky Toffee Pudding

With Butterscotch & Crème Anglaise

Poached Pear & Almond Tart

With English Custard

Steamed Chocolate Sponge Pudding

Served with a Mocha Sauce

British & Continental Cheese Selection

With Savoury Biscuits, Celery, Apple & Grapes

(£1.75 supplement on menu price)

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**Fresh Filtered Coffee & Mints**