



3 Course Menu

Choose 1 selection from each course

Starters

Salads

Heritage Tomato & Mozzarella (v)

A variety of fresh heritage tomatoes and mini mozzarella balls on a bed of mixed rocket & spinach leaves with pomegranate seeds and a citrus dressing
Vegan option available

Guildhall Caesar Salad

Toasted ciabatta croutes with cos lettuce leaves and sliced chicken breast pieces, smoked bacon lardons with a classic Caesar dressing

Chorizo & Pear Salad

Served on lambs lettuce, beetroot, goats cheese & toasted pine nuts with a vodka lemon dressing

Grapefruit & Bacon Salad

Served with toasted sourdough, halloumi & fresh mint with a maple syrup dressing

Pates & Terrines

served with toasted brioche & chutney

Chicken Liver Pate with Mushrooms

Wild Boar Pate with Plums

Ham Hock, Picked Carrots & Mustard Terrine

Soups

Roasted Pepper & Tomato with a Balsamic Glaze (gf,ve)

Thai Spiced Butternut with Coconut & Coriander (gf,ve)

Roasted Vegetable with Thyme & Garlic (gf,ve)





The Main Course

Please select one main and one potato option from the choices below.

Slow Cooked Hickory Smoked BBQ Beef Brisket

Chicken Wrapped in Bacon Stuffed with Chorizo & Boursin

Rolled Pork Belly Porchetta

Slow Cooked Lamb Rump with a Rich Red Wine Jus

Herb Crusted Supreme of Salmon

Stuffed Butternut With Peppers, Basil & a Gluten Free Breadcrumb Topping (ve,gf,df)

Sweet Potato & Red Onion Marmalade Seeded Tart (ve,gf,df)

Cajun Spice Sweet Potato Roulade (ve,gf,df)

Potato Options:

Creamy Dauphinoise Potato

Fondant Potato

Crushed Minted New Potatoes

Creamed Sweet Potatoes

All meals are accompanied by Chef's choice seasonal vegetables





Desserts

Raspberry Bavaois Layer Cake

A bavaois cream with juicy raspberries sits between two almond dacquoise biscuits. Followed with raspberry puree and a red mirror topping

Honeycomb Cheesecake

Honeycomb cheesecake on a sweet biscuit base

Dusted Salted Caramel Chocolate Tart

A chocolate pastry case filled with a layer of salted caramel & dark chocolate filling, finished with a cocoa dusting

White Chocolate & Lemon Brulee Cheesecake

A biscuit base topped with a white chocolate cheesecake with swirls & pockets of lemon sauce & a brulee finish

New York Baked Cheesecake(ve,gf)

A rich Madagascan vanilla cheesecake, baked for great depth of flavour, on a biscuit base

Chocolate Orange Tart (ve,gf)

Sweet pastry, filled with rich chocolate ganache & orange marmalade, topped with a chocolate mirror glaze

Cinnamon Swirl Cheesecake (ve,gf)

Baked digestive & caramelised biscuit base with a vanilla flavour cheesecake & cassia caramel sauce

All served with fresh coffee or tea

Optional Extras

Why not add one of our tempting additions to your event

Sharing cheeseboard for the table
Continental cheeses, selection of crackers & grapes

Additional soup course
Add a soup option between your starter & main course

