

BANQUETING MENU

Please select 1 starter, 1 main and 1 dessert. All guests will have the same menu.

STARTERS

Whittlebury Soups

Your choice of;

Mushroom & truffle with sour cream ^(D,V)

Chunky leek & potato with chives ^(V)

Roast tomato & basil with pesto cream ^(D,N,V)

Sweet potato & squash with maple croutons ^(G,V,S)

Carrot & coriander with toasted almonds ^(N,V)

White onion thyme and cider ^(SD,V,S)

Confit of Duck & Roasted Red Onion Terrine

Blood orange gel, toasted onion bread, pistachio crumb ^(N,G)

Tasting of Salmon

Rhubarb gin marinated, tartare with salmon roe, lemon gel and capers ^(F,SD,D)

Duo of Compressed Melon

Watermelon and galia, pain d'épice crumb, prosciutto ham, balsamic dressing ^(G,SD,E)

Crab Cannelloni & Seared Scallop (supplement £4 per person)

Cucumber ketchup, roast red pepper and sweet chilli salsa ^(SD,Cr)

Chicken Liver Parfait

Red onion marmalade and toasted brioche, cumberland gel ^(SD,E,G,D)

Smoked Haddock and Prawn Fishcake

South indian style mango and tomato salad, curried mayonnaise ^(F,E,Cr,G)

Confit Chicken and Wild Mushroom Terrine

Tomato gel, sweet tomato pickle, ciabatta crostini, pea cress ^(G,SD)

Truffled Eggs & Ham (supplement £2.50 per person)

Pressing of ham hock, warm truffled egg, golden raisin purée, sea salt potato crisps ^(E,D)

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VEGETARIAN AND VEGAN

Compression of Melon

Honey roasted fig, pain d'epice, strawberry and black pepper sorbet ^(G,E,V)

Wild Mushrooms on Toast

Toasted sourdough, swiss cheese, caramelised sweet onions, crispy rocket, tarragon mayo ^(G,D,E,V)

Maple Glazed Halloumi

Salad of green beans, new potato, semi-dried cherry tomato, olive crumb and quail egg ^(E,D,V)

Pressed Goats Cheese and Sweet Potato

Terrine red pepper purée, olive tapenade toast ^(G,V)

Chilled Plum Tomato Pressing

Cream cheese & chive filled profiteroles ^(G,D,V)

Goat's Cheese and Cucumber Cannelloni

Creamed goat's cheese, textures of beetroot, rye bread crisp ^(D,G,V)

Artichoke (vegan)

Marinated artichoke salad, charred asparagus, vegan herb mayonnaise, pickled shimeji mushroom ^(SD)

Tian of Vegetables (vegan)

Grilled pepper, aubergine and courgette, tomato jelly, olive crumbs

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MAIN COURSE

Honey Glazed Barbary Duck Breast

Anna potato, braised leek, burnt orange and baby onion jus ^(D,SD)

Duo of Duroc Pork

Confit shoulder, crispy belly, crushed celeriac, grain mustard mash, apple cider café au lait ^(D,Mu,G,SD,C)

Supreme of Chicken Wrapped in Prosciutto

Roast chorizo, basil mash, roasted red onion, grilled courgette, salsa verde dressing ^(D,G)

Supreme of Chicken Topped Wild Mushroom Mousse

Scallion crushed potatoes, glazed carrots, french beans, madeira jus ^(SD,D,E)

Roasted Corn Fed Chicken Breast (supplement £1.50)

Roasted gnocchi, crushed Peas, confit plum tomato, charred corn and shallot salsa ^(G)

Pave of Scottish Salmon

Charred courgette, green beans, semi-dried tomato, lemon crème fraîche crushed new potatoes ^(F,D)

Six Hour Slow Cooked Dijon Roast Rump of Beef

Thyme mashed potato, garlic green beans, chantenay carrots, button onion and mushroom sauce ^(Mu,D,SD)

Pesto Marinated Loin of Cod

Wrapped in leek, orzo pasta cajun spiced risotto, lime and yoghurt dressing ^(F,D,N,Mu)

Rosemary Roasted Rump of Lamb (supplement £3.50 per person)

Anna potato, green bean and courgette bundle, roasted heritage carrot, redcurrant & haricot bean jus ^(D,SD)

Seared Fillet of Seabass

Lemon, pea and fennel risotto, confit tomato and rapeseed dressing ^(F,D)

28 Day Aged Medallions of Beef Fillet (supplement £5.50 per person)

Chateau potatoes, confit shallots, horseradish purée, wilted kale, port jus ^(SD,D)

Slow Roasted Cornish Monkfish (supplement £2.25 per person)

Crab wonton, vegetable ragu, rosti potato with dill butter sauce ^(F,Cr,D,G)

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Carrot and Courgette Charlotte

Filled with wild mushrooms spinach & feta cheese and basil cream ^(D,V)

Pumpkin Tortellini

Salt baked celeriac, roast garlic purée, celeriac and pumpkin crisps, sage dressing ^(G,D,V,C)

Stuffed Beef Tomato

Filled with chick peas, halloumi cheese and persian style vegetable ragu, with fava bean salsa ^(D,V)

Pea & Mint Arancini

Grilled asparagus, baby vegetables and truffle salad ^(G,D,E,V)

Butternut Squash, Cobblers Nibble & Shallot Tarte Fine

Braised shallot, garlic purée, roquette salad ^(D,G,E,V)

Broccoli and Almond Arancini (vegan)

Soy milk, grilled asparagus, roasted Beetroot ^(S,G)

Herb Gnocchi (vegan)

Wild mushroom gnocchi with roasted walnuts, spinach, carrot gel ^(G,N)

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DESSERTS

Apple Crumble Cheesecake

Cinnamon anglaise, red apple macaroon (G,D,E,N)

Sticky Toffee Pudding

Clotted cream and toffee ice cream, praline crumb (G,D,E,N,S)

Strawberry & Crème Fraiche Cheesecake

Strawberry coulis mint macaroon (G,D,E,N)

Northamptonshire Cheese

Blue cheese with truffle honey, cobblers nibble with grape chutney, oat cakes and apple (D,G,SD,C)

Chocolate Indulgence (supplement £2.25 per person)

Dark chocolate truffle, milk chocolate & salted caramel macaroon, white chocolate tart & raspberry sorbet (G,D,E,N,S)

Croissant Butter Pudding

Orange chocolate chip ice cream (G,D,E,S)

Glazed Lemon Curd Tart

Raspberry sorbet, ginger snap shard (G,D,E)

Strawberry Eton mess

Vanilla bean cream, italian meringue & mint jel (G,D,E)

Irish Cream Crème Brûlée

Crushed berries, almond praline (G,D,E,N)

Salted Caramel Chocolate Brownie

With honeycomb and vanilla ice cream (G,D,S,E,S)

Cherry & Amaretti Panacotta with Biscotti Crisp (G,D,E,N,S)

Malted Profiteroles

Filled with malted cream, finished with a minted milk chocolate syrup (G,D,S,N,E,V)

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VEGAN DESSERTS

Poached Peach

Poppy seed syrup, macerated strawberries ^(SD,V)

Lemon Curd Tart

Raspberry sorbet and honeycomb ^(G,V)

Vanilla Pannacotta

Pineapple crisp, coconut sorbet ^(S,V)

Dark Chocolate Mousse

Dehydrated cherries & ginger snap shard ^(G,S,V)

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