

Belfry Banqueting Menu 16/17

Starter

Traditional leek & potato soup, crispy leek, creme fraiche	Celery, Garlic, Milk
Salmon and Prawn Fishcake with Remoulade Sauce	Celery, Cereals, Crustacea, Eggs, Fish , Garlic, Mustard , Soya , Sulphur
Chicken Liver Parfait, Prune & Chutney & Brioche	Cereals, Eggs, Milk, Mustard , Sulphur
Homemade Country Terrine with Celeriac Salad	Celery, Cereals, Eggs, Garlic, Milk, Mustard , Sulphur
Caramelised onion and blue cheese tart	Cereals, Eggs, Milk, Sulphur
Roast Tomato Bisque, Crème Fraiche & Basil Oil (v)	Celery, Cereals, Milk, Sulphur

Main Course

Rump of lamb, dauphoise potatoes, Rosemary Jus	Celery, Garlic, Milk, Sulphur
Spinach, Ricotta and mushroom parcel with roasted vegetables	Milk, Sulphur
Free Range Chicken Breast tomato and herb mousse, med veg	Celery, Eggs, Garlic, Milk, Sulphur
Slow cooked blade, creamed mash and glazed vegetables	Celery, Garlic, Milk, Sulphur
Searred Fillet of Salmon leek and wild mushroom compote	Celery, Fish , Milk, Sulphur
Pork cutlet, glazed carrots and gratin potatoes, Cider sauce	Garlic, Milk, Sulphur

Dessert

Coconut panna cotta, poached pineapple, guava	Eggs, Milk, Nuts , Sulphur
Pear and Armagnac frangipan tart with granny smith coulis, clotted cream chantilly	Cereals, Eggs, Milk, Nuts , Sulphur
Chocolate delice, Milk chocolate chantilly, hazelnut brittle	Cereals, Eggs, Milk, Nuts , Sulphur
Lemon Meringue Pie, Apricot Crème Fraiche, Raspberry Caramel	Cereals, Eggs, Milk, Soya , Sulphur
Passion fruit cheesecake, coconut crumble, lime curd	Cereals, Eggs, Milk, Sulphur
Classical Vanilla creme brulle Orange polenta shortbread	Cereals, Eggs, Milk, Sulphur

Tea, Coffee & Mints

Tea & Coffee with Mints is included for all banqueting events	Milk, Soya
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Starter

Soup Mushroom with targon foam	Milk
Smoked salmon with beetroot ketchup and cucumber	Cereals, Fish , Milk, Mustard , Sulphur
Ham Hock and Chicken Terrine - 6kg	Celery, Garlic, Mustard
Prawn & Crayfish Cocktail, Baby Gem and Avocado Salad - £4.50	Celery, Crustacea, Eggs, Mustard , Sulphur
Salad of Goats Curd and beetroot confit	Cereals, Milk, Nuts , Soya , Sulphur

Main Course

Atlantic Cod wrapped in pancetta with Shellfish sauce	Celery, Crustacea, Fish , Garlic, Milk
Herb risotto with tomato fondue and tapenade crouton	Celery, Cereals, Fish , Garlic, Milk, Sulphur
Roast Sirloin of Beef, Fondant Potato, Yorkshire Pudding & Roasting Juices - £7.50	Celery, Cereals, Eggs, Garlic, Milk, Mustard , Sulphur
Free Range Chicken Breast with Black pudding, thyme jus	Celery, Cereals, Garlic, Milk, Sulphur
Duo of Pork with Confit Belly, Braised Cheek and Black Pepper Sauce - £4.50	Celery, Garlic, Milk, Sulphur

Intermediate Course

Local and continental cheese selection with prune chutney and fruit bread	Celery, Cereals, Milk, Mustard , Nuts , Sesame
Soup courses from £4.50 per person	Celery, Cereals, Milk, Sesame , Soya , Sulphur
Sorbet courses from £4.50 per person	Milk, Sulphur
Fish courses from £12.00 per person	Celery, Cereals, Fish , Garlic, Milk, Soya , Sulphur

Reminder: IT IS YOUR RESPONSIBILITY TO CHECK THAT ALLERGEN DETAILS HAVE BEEN CORRECTLY AND APPROPRIATELY APPLIED TO THE INFORMATION DISPLAYED IN THIS REPORT

