



CORPORATE EVENTS / LOCATION BANQUETING

Menu Option 1

Appetizer

Locally smoked salmon
Celeriac remoulade

Main Course

Corn fed chicken, glazed carrots fondant potato

Dessert

Chocolate brownie mascarpone cream



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Menu Option 2

Appetizer

Ham hock terrine, chutney, artisan breads

Main Course

Herb crusted local salmon, puy lentils

Dessert

Carrot cake, chantilly cream



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Menu Option 3

Appetizer

Prosciutto ham, fennel, rocket, capers

Main Course

Confit duck leg green beans, oyster mushrooms

Dessert

Chocolate and almond cake



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Menu Option 4

Appetizer

Salmon and king prawn terrine, dill crème fraiche

Main Course

Medallions of Manx beef fillet, red wine jus, gratin potatoes,
glazed carrots

Dessert

Strawberry Eton mess



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**Banqueting vegetarian options.
Choose 1 dish for each course.**

Appetizers

Quinoa, butternut, spinach

Chicory, orange, Roquefort, pine-nuts

Baby gem, pear, walnut, goat's cheese

Main Courses

Mushroom risotto Truffle oil

Butternut squash arancini, rocket

Potato gnocchi, cherry tomatoes, red peppers



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