

# Banqueting Menu

## SOUP

**ROASTED RED PEPPER & TOMATO SOUP** (V/VG) £ 9  
With garlic and herb croutons and a pesto oil

**SPICED SWEET POTATO, BUTTERNUT SQUASH & COCONUT SOUP** (V/GF/VG) £ 9  
With toasted coconut and coriander

**FIELD MUSHROOM, WHITE ONION & TARRAGON SOUP** (V/VG) £ 9  
Served with toasted seeds

## STARTERS

**DUO OF SALMON** (GF) £ 12  
Touched hot smoked salmon and a smoked salmon mousse, braised baby fennel and compressed cucumber

**SAUTÉED WILD MUSHROOMS IN A MASALA CRÈME SAUCE** (V/GF) £ 11  
On toasted sourdough bread with a rocket & parmesan salad

**CHICKEN, PORK & TARRAGON TERRINE** (GF) £ 9  
Served with smoked tomato chutney, watercress and toasted brioche

**HAM HOCK & CAPER TERRINE** (GF) £ 11  
Red onion marmalade, dressed rocket and toasted ciabatta croutes

**PRAWN & CRAB SALAD** (GF) £ 15  
Hand-picked white crab meat, pickled cucumber ribbons and a citrus mayonnaise

**WHIPPED GOAT'S CHEESE** (V/GF) £ 10  
Beetroot textures, toasted seeds, finished with a tomato & herb dressing

## MAINS

**PAN-ROASTED FREE-RANGE CHICKEN SUPREME** (GF) £ 26  
Served with goose fat fondant potato, sautéed fine beans and a wild mushroom & tarragon sauce

**WALTON LODGE FILLET OF BEEF** (GF) £ 39  
Served with potato & rosemary terrine, sautéed baby onion, spinach & pancetta fricassée, red wine sauce

**FILLET OF SALMON** (GF) £ 29  
Served with crushed lemon & thyme infused new potatoes, wilted greens and a leek and wholegrain mustard sauce

**BUTTERNUT SQUASH, SPINACH & BLUE CHEESE WELLINGTON** (V) £ 22

Served with creamed potatoes, glazed root vegetables and a beurre blanc sauce

**WALTON LODGE SIRLOIN OF BEEF** (GF) £ 31

Served with Yorkshire pudding, goose fat roast potatoes, roasted root vegetables, seasonal greens, rich red wine & rosemary gravy

**WALTON LODGE BELLY PORK** (GF) £ 26

Served with a cider & mustard fondant potato, roasted apple purée, wilted greens finished with an apple jus

**BEEF BOURGUIGNON** £ 27

Tender pieces of beef with pancetta and mushrooms in a giant Yorkshire pudding with creamed potatoes

**PAN-SEARED FILLET OF HALIBUT** (GF) £ 37

Served with a crab & crayfish risotto cooked in a lobster sauce, rocket & parmesan salad

**SUN BLUSH TOMATO, MOZZARELLA & PESTO RISOTTO** (V/GF) £ 21

Served with heirloom tomatoes, pesto oil and toasted seeds

**WALTON LODGE HERB CRUSTED RACK OF LAMB** (GF) £ 35

Served with roasted celeriac purée, baby vegetables, pulled shoulder pithivier and a redcurrant & rosemary sauce

## DESSERTS

**STRAWBERRIES & CREAM PANNA COTTA** (GF) £ 10

Served with freeze-dried strawberries, strawberry consommé, basil meringues

**HOME-MADE STICKY TOFFEE PUDDING** (V) £ 10

Served with toffee sauce and salted caramel ice cream

**GLAZED CITRUS TART** (V) £ 10

Served with raspberry coulis, fresh raspberries, pineapple salsa

**CHOCOLATE & CHERRY DELICE** (V) £ 10

Served with dipped cherries, toasted almonds, lemon balm

**BAKED VANILLA CHEESECAKE** (V) £ 10

Served with macerated strawberries, coulis and a ginger crumb

**BLOOD ORANGE POSSET** (V/GF) £ 10

Served with glazed orange segments, cinnamon tuille, white chocolate soil

(V) Vegetarian (GF) Gluten-Free (VG) Vegan

Please inform a member of our team on arrival of any specific dietary requirements, intolerances or allergies. Some dishes can be adapted, please ask a member of the team who will be delighted to assist you. We regret that we cannot guarantee our dishes are totally nut-free.

Thank you, we appreciate your support and custom.