

VISTA SUITE BANQUETING

Please make one choice from each course for entire party, unless there is a special dietary requirement.

STARTER

- Trio of melon served with raspberry sorbet (V) £4.95
- Sweet potato and rosemary soup with croutons (V) £5.00
- Curried crab, salmon tian, quail egg and curry mayonnaise £7.00
- Home cured beetroot salmon gravelax, severed with horseradish cream and petit capers £8.00
- Grilled field mushrooms with goat's cheese with walnut and roquette salad (V) £4.95
- Chicken liver parfait, red onion jam and toasted broche £7.95
- Pressed ham hock terrine, pea puree and micro herbs £7.95
- Honey roast pumpkin salad, feta cheese, olive bread croutons (V) £6.00
- Potato, onion and wild garlic soup, herb crème frais (V) £5.50
- Tuna tartar with quail egg salad, mango jelly £8.50
- Slow cooked belly pork, apple crisp, apple puree £8.50
- Baby mozzarella, vine tomato salad, pesto oil (V) £6.00
- Brisham salmon, cod and herb fish cake severed with lobster mayonnaise £8.00
- Pressed squab pigeon terrine, onion confit, balsamic reduction £7.95
- Grilled asparagus mint and pepper hollandaise sauce (V) £6.00

FISH COURSE

- Seared red mullet with saffron butter £3.50
- Pan fried scallops, pea puree and smoked pancetta £4.50
- Steamed lemon sole, cockles and mussel broth £4.95

SORBETS

- Citrus £1.50
- Blackcurrant £1.50
- Mango £1.50
- Raspberry £1.50

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MAIN COURSE

Breast of chicken, mushroom ravioli, creamed leeks, pommes Anna potato and red wine sauce £14.95

Slow braised lamb shank, creamed potato, baby vegetables with Madeira and shallot sauce £16.95

Pesto and wild rocket risotto (V) £11.95

Trio of pork; fillet, belly and braised cheek with savoy cabbage and apple reduction £16.95

Roast fillet of Cornish cod, parsley puree and potato bon bon, and red wine reduction £17.95

28 days aged fillet of beef, oxtail ravioli and parsnip puree, cider fondant with port jus £25.95

Spinach and goats cheese lasagne (V) £10.95

Breast of chicken, chantenay carrots, potato gnocchi and buttered spinach and red wine sauce £16.50

Slow cooked Barbary duck, liver pie and tea-soaked prunes, creamed potato £17.95

Cornish lamb chump, potato pancake, spinach and root vegetables with tarragon reduction £17.50

Tarte tatin of caramelized onions £11.95

Grilled breast of chicken, puy lentils and red wine jus £14.95

Grilled breast of chicken with pea and ham risotto, chicken reduction £14.95

Seared Scottish salmon, razor clams, herb mash and parsley sauce £17.95

Roulade of chicken, pea and ham risotto, chicken tortellini with chicken reduction £17.00

Roast polenta and roasted vegetables and red pesto oil (V) £11.95

DESSERTS

Assiette of desserts (chefs selection of three miniature deserts) £7.00

Lemon crème brûlée, pistachio biscotti £6.50

Coconut panna cotta, passion fruit and blood orange £6.50

Taste of strawberry; strawberry tart, strawberry sorbet and strawberry coulis £6.95

Banana cheesecake with rum and raisin ice cream £5.95

Warm chocolate tart with vanilla bean ice cream £6.00

White and dark chocolate mousse with coffee liquor £5.95

Baked custard tart with poached rhubarb and vanilla bean ice cream £6.95

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