



3 Course Menu

Choose 1 selection from each course.

Starters

Soups

Roasted Pepper & Tomato Soup with a Balsamic Glaze (gf,ve)

Tahi Spiced Butternut with Coconut & Coriander Soup (gf,ve)

Roasted Vegetable with Thyme & Garlic (gf,ve)

Salads

Heritage Tomato & Mozzarella (v)

A variety of fresh heritage tomatoes and mini mozzarella balls on a bed of mixed rocket & spinach leaves with pomegranate seeds and a citrus dressing

Vegan option available

Guildhall Caesar Salad

Toasted ciabatta croutes with cos lettuce leaves and sliced chicken breast pieces, smoked bacon lardons with a classic Caesar dressing

Guildhall Greek Salad (v)

A classic salad consisting of vine tomatoes, cucumber, red onions, olives and crumbled feta with an extra virgin olive oil dressing

Vegan option available

Pates & Terrines

Ham Hock & Leek Terrine (gf,df)

Chicken & Wild Mushroom Terrine (gf,df)

Wild Mushroom & Walnut Pate (gf,ve)

All served with toasted brioche & chutney



The Main Course

Please select one main option and one potato option from the choices below.

Slow Cooked Hickory Smoked BBQ Beef Brisket

Chicken Wrapped in Bacon Stuffed with Chorizo & Boursin

Caramelized Pork Belly with Toffee Apple Pulled Pork Bon Bons

Slow Cooked Lamb Breast with a Rich Red Wine Jus

Herb Crusted Supreme of Salmon

Stuffed Butternut With Peppers, Basil & a Gluten Free Breadcrumbs Topping (ve,gf,df)

Sweet Potato & Red Onion Marmalade Seeded Tart (ve,gf,df)

Moroccan Style Cauliflower Roulade with Chickpea Chutney (ve,gf,df)

All meals are accompanied by Chef's choice of vegetables and a choice of one of the below potato options:

Creamy Dauphinoise Potato

Fondant Potato

Crushed Minted New Potatoes

Creamed Sweet Potatoes

Roast Dinners

Roasted Thick Cut Topside of Beef or Chicken Wrapped in Bacon served with Panko Roasted Potatoes, Root Vegetables, Homemade Yorkshire Pudding & a Thick Meat Gravy



Desserts

Orange, Mango & White Chocolate Delight

A charcoal biscuit base, orange & mango compote with a light white chocolate mousse topped with a fruity orange crème

Honeycomb Cheesecake

Honeycomb cheesecake on a sweet biscuit base

Chocolate & Rum Pistachio Delice

Layers of chocolate mousse, rum soaked chocolate sponge & finished with a mirror glaze

Raspberry & White Chocolate Torte

A sponge base with a layer of raspberry mousse, raspberries white chocolate mousse & finished with a raspberry glaze

New York Baked Cheesecake(ve,gf)

A rich cheesecake baked for great depth of flavour made with Madagascan vanilla using vegan & non gluten base

Chocolate Orange Tart (ve,gf)

A rich chocolate ganache & orange marmalade topped with chocolate mirror glaze in sweet vegan non gluten pastry

Cinnamon Swirl Cheesecake (ve,gf)

A creamy Biscoff cheesecake on a sweet vegan biscuit base

All Served with Fresh Coffee or Tea

Optional Extras

Why not add one of our tempting additions to your event

Sharing Cheeseboard for Table

£6.50 per Person

Continental cheeses, water biscuits & grapes

Additional Soup Course

£4.00 per Person

Add a soup option between your starter & main course