



Banqueting Menu 2026

Two course – £29.50, three course - £33.50 per person

Starters

- Seasonal Soup served with crusty bread (V/Ve or GF). Tomato, Carrot and Coriander, Leek and Potato or Broccoli and Stilton
- Ham, Shallot and Wholegrain Mustard Terrine with crostini, onion chutney, and pea shoots (GF available)
- Beetroot and Chilli Salmon Gravlox with pickled beetroot, citrus creme fraiche and red amaranth (GF available)
- Goats Cheese, Red Pepper, Asparagus Filo Tart with dressed rocket and tomato salsa
- Chicken Liver Pate with melba toast, plum and apple chutney, and watercress (GF available)

Mains - Served with seasonal sharing vegetables for the table.

- Roast leg of Lamb - With fluffy roast potatoes, Yorkshire pudding and Hendo's gravy
- Roast Chicken With fluffy roast potatoes, Yorkshire pudding and Hendo's gravy
- Braised Beef Brisket, creamy mustard mash, slow roasted shallots and rich beef gravy
- Pan seared Seabass with new potato cake, creamy leeks and lemon and caper sauce
- Celeriac, spinach and mushroom wellington, smooth mash potato, crispy kale and red wine reduction

Desserts

- Sticky Toffee Pudding with rich toffee sauce,
- Yorkshire Parkin with brandy cream sauce
- Treacle Sponge with vanilla custard
- Milk and Dark Chocolate Brownie with vanilla ice cream.
- Cheese Board served with selection of biscuits, fruit and chutney
- Fresh Seasonal Fruit served with sorbet

Tea and Coffee additional £2.00 per person