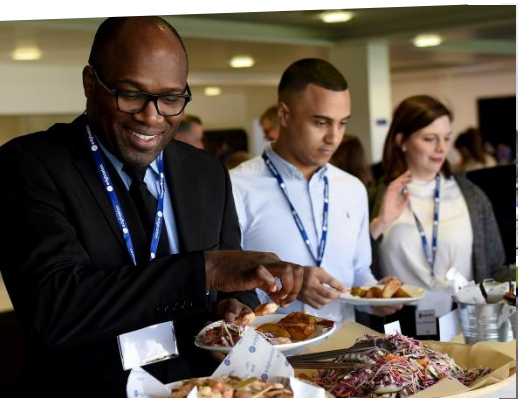








C&E BANQUETING MENUS 2025

Please select ONE dish from each course to create the same menu for all guests

A vegetarian option may also be added (if required), please note the number of vegetarian starters must match the number of vegetarian main courses.

Unfortunatley we are unable to offer a choice menu

Dietary Requirements

All our food is prepared in an environment where nuts, gluten and other allergens could be present, we cannot guarantee 100%.

If you or your guests have a food allergy or intolerance, please inform us at least 14 working days prior to the event. We can provide a full allergen breakdown for each dish upon request.

Rates quoted are per person & subject to VAT.

***PLEASE NOTE* The following menus are subject to change.**

£39 per person

STARTERS

Leek & potato soup, chive oil

Lightly spiced roasted root vegetable soup, masala croutons.

Wild mushroom & truffle arancini, tomato jam.

Chicken Caesar salad, pesto crumb, maple bacon.

MAINS

Meat

Brined & roasted chicken supreme, crispy mash, smoked bacon, peas & soya bean, onion ketchup, rosemary café au late jus.

Jerked chicken supreme, caramelised onion, fondant potato, spiced thyme jus, pineapple & chilli salsa.

Teriyaki pork, Bok choi, caramelised onion, mash, broccoli, teriyaki jus.

Vegetarian

Korean BBQed Cauliflower steak, gochujang crumb, cauliflower mash, charred spring onion, miso mayo.

Tandoori Cauliflower, Onion pakora, Spinach dahl, coriander.

Moroccan stuffed tomato spiced lentils, garlic crumb, crispy chickpeas, coriander oil

Celeriac steak, vermicelli noodles, Bok choi baby herbs, celeriac broth

Slow cooked carrot, curried coconut lentils, beetroot bhaji, wilted greens, coriander.

DESSERTS

Berries & cream, lemon curd, freeze dried raspberry meringue, shortbread crumble.

Chocolate mousse, dark chocolate mousse, mint ice cream, Oreo cookie crumble, micro mint.

Brownie, vanilla ice cream, cookie crumble, salted caramel.

Carrot cake, miso maple ice cream, passion fruit puree, granola.

Apple & butterscotch, Sour Apple jelly, apple compote, cinnamon tuille, vanilla ice cream, butterscotch sauce.

Dark choc fondant, Miso caramel, coconut ice cream, fudge granola.

Sticky toffee sponge, fudge granola, apple sorbet, blueberry puree

All desserts are dairy free

£42 per person

STARTERS

Tomato & red pepper soup, fermented chilli oil.

Melon & ham, cantaloupe melon, smoked ham, melon consommé, basil. (Vegan option without ham)

Adobo Cured trout, chipotle crumb, iceberg ranch.

MAINS

Meat

Pan Seared Chicken, chicken bon bon, mushroom puree, charred braised leek, broccoli, thyme café au late jus.

Soy glazed braised beef, crispy onions, mash, caramelised apple puree, slow roasted carrot, tender stem broccoli, beef jus.

Fish

Steamed cod, creamed potato, caper fries, lemon & parsley sauce.

Vegetarian

Korean BBQed Cauliflower steak, gochujang crumb, cauliflower mash, charred spring onion, miso mayo**.**

Tandoori Cauliflower, Onion pakora, Spinach dahl, coriander

Moroccan stuffed tomato spiced lentils, garlic crumb, crispy chickpeas, coriander oil

Celeriac steak, vermicelli noodles, Bok choi baby herbs, celeriac broth,

Slow cooked carrot, curried coconut lentils, beetroot bhaji, wilted greens, coriander.

DESSERTS

Berries & cream, lemon curd, freeze dried raspberry meringue, shortbread crumble.

Chocolate mousse, dark chocolate mousse, mint ice cream, Oreo cookie crumble, micro mint.

Brownie, vanilla ice cream, cookie crumble, salted caramel.

Carrot cake, miso maple ice cream, passion fruit puree, granola.

Apple & butterscotch, Sour Apple jelly, apple compote, cinnamon tuille, vanilla ice cream, butterscotch sauce.

Dark choc fondant, Miso caramel, coconut ice cream, fudge granola.

Sticky toffee sponge, fudge granola, apple sorbet, blueberry puree

All desserts are dairy free

£45 per person

STARTERS

Smoked trout hash cake, tartar sauce, fennel marmalade.

Pork yuck sung, iceberg, water chestnut, chilli, crispy rice noodles

Crispy king prawns, Jasmin rice, katsu sauce, donburi pickle.

Leek & smoked cheese tart, herb salad, confit cherry tomato, herb oil.

Beetroot teriyaki, coconut cream, date puree, mandarin, fennel.

Heirloom tomato salad, tomato & fermented chilli consommé, goats curd, basil pesto.

(March- September)

Wild mushroom & truffle arancini, tomato jam.

MAINS

Meat

Lamb rump, Onion stuffed Lamb ragu, Minted Peas & kale, wild garlic emulsion, Creamed potato, rosemary & garlic crumb.

BBQ Hoi sin duck breast, Chard spring onion, pickled cucumber duck leg sesame bonbon, duck fat mash Bok choi, Hoisin jus**.**

Green masala cod, curried beluga lentils, masala sauce, coriander.

Vegetarian

Korean BBQed Cauliflower steak, gochujang crumb, cauliflower mash, charred spring onion, miso mayo.

Tandoori Cauliflower, Onion pakora, Spinach dahl, coriander.

Moroccan stuffed tomato spiced lentils, garlic crumb, crispy chickpeas, coriander oil

Celeriac steak, vermicelli noodles, Bok choi baby herbs, celeriac broth

Slow cooked carrot, curried coconut lentils, beetroot bhaji, wilted greens, coriander.

DESSERTS

Berries & cream, lemon curd, freeze dried raspberry meringue, shortbread crumble.

Chocolate mousse, dark chocolate mousse, mint ice cream, Oreo cookie crumble, micro mint.

Brownie, vanilla ice cream, cookie crumble, salted caramel.

Carrot cake, miso maple ice cream, passion fruit puree, granola.

Apple & butterscotch, Sour Apple jelly, apple compote, cinnamon tuille, vanilla ice cream, butterscotch sauce.

Dark choc fondant, Miso caramel, coconut ice cream, fudge granola.

Sticky toffee sponge, fudge granola, apple sorbet, blueberry puree

All desserts are dairy free