

BANQUETING MENU

ALL ENQUIRIES PLEASE EMAIL
CATERING&HOSPITALITY@HCANDL.CO.UK



A P E R I T I F

An alcoholic drink before a meal to stimulate the appetite

Grand Brut Imperial £3.50 per glass

A crisp, elegant and refreshing sparkling wine from the deep south of France

Elderflower Bubbly £3.95 per glass

Light and delicate sparkling wine with a hint of elderflower

Vivoli Prosecco £3.95 per glass

A off-dry sparkling wine with subtle notes of peach and green apple with a refreshing finish.

Mercier Brut NV £6.50 per glass

Straw yellow colour with a nose of green seeded grapes and notes of fresh bread. Apple and pear flavours burst into a finish of pleasant freshness.

Veuve Clicquot Yellow Label NV £8.95 per glass

Full-bodied, rich and fruity with great elegance and a delightful long finish. A full, dry, rounded champagne of high quality.



STARTERS

All starters are £7.25 per person

Sticky Thai Chicken

Infused with authentic Thai flavours served on a bed of carrot and coriander salad

One Hull Of A Story Baked Pattie

A savoury pattie filled with mashed potato and seasoned with sage

Parma Ham and Melon Appetiser

Refreshing melon slices served with parma ham drizzled with a balsamic & honey reduction

Feta and Melon Appetiser

Refreshing melon and feta cheese with a chilli and mint drizzle

Light and Fresh Caprese Salad

Caprese skewers with a balsamic glaze

All About The Finest Soup

Chef's soup made with the finest seasonal ingredients

Farmhouse Style Leek and Ham Tartlet

Piled high with leeks & ham in a crispy pastry casing



MAINS

Traditional British Dish

Roast dinner with Yorkshire pudding and all the trimmings

Choose either: chicken, ham or pork

£17.50 per person

Beef or lamb

£22.50 per person

Braised Beef Steak

Served with a bourguignon sauce, mustard mash and seasonal treats

£17.50 per person

Honey Glazed Loin of Pork

Glazed pork topped with a black pudding crumble, served with cabbage and apple in a creamy cider sauce

£17.50 per person

Pan Seared Chicken

Served in a rich bordelaise sauce with duchesse potatoes & seasonal vegetables

£17.50 per person

4 Hour Slow Roasted Lamb Shank

Served in a rich minty gravy with button mushrooms, baby onions with a roasted parsnip buttery mash

£23.50 per person

Slow Roasted Duck Breast

In a honey & five spice glaze with boulangere potato & panache of vegetables

£25.50 person



MAINS

Sea Bass Fillet

Topped with a dill & lemon butter sauce with a sweet potato stack and seasonal vegetables

Price on request depending on season

Seared Salmon Fillet

With a creamy fennel emulsion chive duchesse potatoes
Along with a sauté of seasonal greens

Price on request depending on season

Puttanesca Tomato, Olive and Red Pepper Crown

A pastry crown filled with a puttanesca sauce, tomato, red pepper and black olives with a cheese, black olive and red pepper crumb served along with seasonal vegetables

£17.50 per person

Mediterranean Vegetable Risotto

A deliciously creamy risotto that is bursting with flavour

£17.50 per person

Smokey Red Bean and Aubergine Chilli

A smoky spiced chilli served with rice and garlic focaccia

£17.50 per person



DESSERTS

All Desserts are £7.25 per person
excluding trio of cheeses

Raspberry Pavlova Ice Cream Style
Luscious ice cream swirled with raspberry and studded pieces of meringue

Warm Chocolate Brownie
Rich chocolate brownie with vanilla ice cream and a fruit coulis

Raspberry & Prosecco Cheesecake
Served with a quenelle of clotted cream & mango coulis

Old Fashioned Bramley Apple Pie & Cream
Warm apple pie served with pouring cream

Hot and Sticky Toffee Pudding
Rich and indulgent sticky toffee pudding

Petit citrus lemon & blackcurrant
Zesty lemon mousse on satin sponge centred with blackcurrant compote

Trio of Cheeses with Chutney and Crackers
A perfect platter serving a variety of cheeses for those with a savoury palette
£8.00 per person

Tea and coffee **£1.65 per person**

Tea, coffee and mints **£2.45 per person**

