

**BANQUET AND FUNCTION MENU** Our menus are designed with a selection of tastes and budgets in mind.

Please only select one starter, one main course and one dessert for the entire party. We ask that you please confirm your menu choice with your events coordinator before communicating with your guests.

**Starters**

<b>Homemade fish cakes</b> with our own tartare sauce and a fresh herb salad.	£ 7
<b>Garlic and thyme roasted king prawns</b> served with a classic Caesar salad.	8
<b>Roasted vine tomato and goats cheese tart</b> with dressed rocket leaves and a herb dressing.	6.5
<b>Walton Lodge ham hock terrine</b> served with a spiced tomato and plum chutney, dressed leaves and a black mustard seed bread.	7.5
<b>Trio of Ogen, Charantais and Watermelon</b> with a berry compote and an orange syrup.	6
<b>Carpaccio of fillet of beef</b> with parmesan shavings, confit tomatoes, micro coriander and a horseradish dressing.	8.5
<b>Marinated vine tomatoes and buffalo mozzarella</b> served with red onions, black olives and pesto.	6
<b>Wild mushroom bruschetta</b> sautéed wild mushrooms served on toasted sour dough in a creamy picos blue cheese sauce.	7
<b>North Atlantic prawns</b> served with crisp iceberg lettuce, ribbons of cucumber, diced tomato, buttered brown bread and dressed with a marie rose sauce.	8
<b>Marinated strips of chicken breast</b> with crisp streaky bacon, mixed salad leaves, parmesan croutons, cherry vine tomatoes and a grain mustard dressing.	7
<b>Rich chicken liver parfait</b> with toasted brioche, mixed salad leaves, sweet red onion confit and a balsamic dressing.	7.5
<b>Citrus cured Scottish salmon</b> served with a shaved fennel salad and a lemon and herb crème fraiche.	6.5
<b>Soups</b>	
<b>Cream of field mushroom and thyme</b>	5.5
<b>Broccoli and blue cheese</b>	5.5
<b>Chilled gazpachio</b>	5.5
<b>White onion and celery</b>	5.5
<b>Spiced carrot and coriander</b>	5.5
<b>Pea and mint</b>	5.5
<b>Roasted tomato and red pepper</b> with pesto sauce.	5.5
<b>Leek and potato</b> with chive crème fraiche.	5.5

If there is a different soup that you would like to have when dining with us please let us know and we will be happy to provide it for you.

**Intermediate fish course**

(not available as a starter option)

<b>Scallop gratin</b> baked Queen scallops with shallots, garlic and cream topped with parmesan cheese and breadcrumbs.	£ 4.5
<b>Salmon tartare</b> Scottish salmon marinated with capers, lemon, Dijon mustard and fresh herbs served with a blini and a herb crème fraiche.	4

**Intermediate sorbet course**

<b>Refreshing Champagne sorbet</b> with raspberries and fresh mint.	£ 2.5
<b>Cassis sorbet</b> blackcurrant sorbet with fresh blackcurrants.	2.5
<b>Lemon sorbet</b> served with candied lemon zest.	2.5
<b>Mango sorbet</b> topped with diced strawberries.	2.5

**Main courses**

<b>Walton Lodge beef</b> roast topside of beef, goose fat roasted potatoes, Yorkshire pudding, seasonal vegetables and a roasting jus.	£ 19
<b>Roasted Walton Lodge lamb</b> served with goose fat roasted potatoes, seasonal vegetables and a redcurrant and rosemary sauce. (depending on seasonal availability)	19
<b>Slow roasted loin of Walton Lodge rare breed pork</b> with fresh apple sauce, crackling, goose fat roasted potatoes, seasonal vegetables and a red wine and thyme sauce.	18
<b>Roast turkey breast</b> with homemade cranberry sauce, chipolata wrapped in streaky bacon, goose fat roasted potatoes, seasonal vegetables and a roasting jus.	18
<b>Roasted sirloin of beef</b> locally reared beef (served medium rare) with garlic, thyme and goose fat roasted potatoes, seasonal vegetables, Yorkshire pudding and a red wine roasting sauce.	22
<b>Seared fillet of salmon</b> crushed new potatoes, seasonal vegetables and a lemon and chive butter sauce.	19
<b>Wild mushroom and butternut squash risotto</b> with shaved parmesan, sautéed wild mushrooms and white truffle oil.	17
<b>Herb crusted rack of English lamb</b> with garlic and thyme roasted new potatoes, a selection of baby vegetables and a red wine sauce, finished with Madeira. (Depending on seasonal availability)	25
<b>Roasted chicken breast</b> served with roasted potatoes, a selection of seasonal vegetables and a white wine, mushroom, leek and tarragon cream sauce.	19
<b>Roasted breast of free range chicken</b> served with a garlic mashed potato, char-grilled baby leeks, seasonal vegetables and a red wine sauce.	22
<b>Fillet of English beef</b> (served medium) with sautéed wild mushrooms and artichokes, cocotte potatoes, seasonal vegetables, and a rich port sauce.	27
<b>Oven roasted fillet of halibut</b> served with a crab meat and spring onion risotto, wilted spinach and a citrus, coriander dressing.	26
<b>A twice baked courgette and picos blue cheese soufflé</b> red wine and port poached pear and a dressed rocket and walnut salad.	18
<b>Grilled fillet of seabass</b> roasted peppers, courgettes, asparagus and red onions in a tomato garlic and black olive sauce.	22
<b>Wild mushroom, blue cheese and walnut wellington (V)</b> served with confit garlic mashed potato, fine beans and a white wine cream.	17

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<b>Desserts</b>	<b>£</b>
<b>Catalan crème brulee</b> lemon and vanilla crème brulee with fresh raspberries and biscotti.	7
<b>Marbled white and dark chocolate tart</b> fresh strawberries and an orange syrup.	6.5
<b>Almond and poached pear tart</b> served with a caramel ice cream.	6.5
<b>Exotic fresh fruit platter</b> a selection of seasonal sliced fruits with a refreshing mango sorbet.	6.5
<b>Warm apple and sultana strudel</b> with a vanilla pod ice cream.	6
<b>Glazed lemon tart</b> with seasonal berries and Chantilly cream.	6
<b>Baked vanilla cheesecake</b> with a mango coulis and Chantilly cream.	6
<b>Sticky toffee pudding</b> served warm with a toffee sauce and Chantilly cream.	6.5
<b>Dark chocolate mousse</b> flavoured with Thorntons chocolate liqueur, candied orange zest and fresh strawberries.	7
<b>Traditional Bakewell tart</b> with seasonal berries and fresh pouring cream.	6.5
<b>Selection of Spanish and English cheeses</b> with home made chutney, celery, grapes and crackers.	7.5
<b>Cheese course</b> (served as a platter per table not as a dessert option) A selection of Spanish and English cheeses with homemade chutney, celery, grapes and wheat wafers.	6pp
<b>Tea and Coffee</b>	2

Additional choices can be added for an extra £1.50 per person per choice up to a maximum of 3 choices. A full pre-order and table plan must be provided a minimum of 2 weeks prior to your event, we are happy to provide the place cards for this.