



HOAR CROSS HALL

STAFFORDSHIRE

KNIGHTS BANQUET | £25PP

To Start

Smoked chicken and mustard seed tian, pickled cucumber, mango and sweetcorn salsa

Salmon and herb fishcakes, tartare sauce, petit herbs, lemon

Roasted tomato and basil soup, chilli oil, oven roasted croutons V

To Follow

Pork cutlet, olive oil crushed new potatoes, mushroom café au lait sauce

Braised feather blade of beef, horseradish mashed potato, peppercorn sauce

Pan fried sea bream, Colcannon potato, chervil and lemon cream sauce

Wild mushroom ravioli, roasted garlic and tarragon cream sauce V

To Finish

Apple and cinnamon crumble tart

Spiced apple, almond crumble topping, vanilla bean ice cream, apple crisp V

Red fruit and ruby chocolate meringue

Fresh berries, coconut meringue, Chantilly cream, ruby chocolate garnish V . GF . NF

Caramelised honey crème brûlée

Lemon and pistachio biscotti V

To Accompany

Additional soup course £4.50pp

Tomato and basil, roast squash and sweet potato, vegetable,
leek and potato, broccoli and blue cheese, French onion

Additional sorbet course £3.95pp

Raspberry, lemon, Champagne, orange, blackcurrant

Additional cheese course £7.25pp plated or £60 10 person platter



HOAR CROSS HALL

STAFFORDSHIRE

NOBLES BANQUET | £40PP

To Start

Duo of duck, parfait and rilette, roasted cashew granola, orange vinaigrette, sourdough shards

Smoked salmon and chervil tart, kohlrabi and radish salad, roquette pesto

Crumbled goats' cheese and wild mushroom fricassee, filo pastry crown, sun-blushed tomato and balsamic dressing V

To Follow

Roast sirloin of beef, Yorkshire pudding, chateau and creamed potato, red wine jus

Slow cooked Packington pork belly, sage flavoured crushed new potatoes, apple cider jus

Poached salmon supreme, bubble and squeak potato, tomato beurre blanc

Roasted butternut squash, confit cherry tomato, sage and chilli risotto V

To Finish

Sticky toffee pudding

Butterscotch sauce, nougatine shard, clotted cream V

Tiramisu

Coffee-soaked sponge fingers, sweetened mascarpone cream, crushed amaretti V

Chocolate malt cheesecake

Malted milk biscuit, chocolate malt cheesecake, crème Chantilly, white chocolate cremeux, chocolate shards NF

To Accompany

Additional soup course £4.50pp

Tomato and basil, roast squash and sweet potato, vegetable,
leek and potato, broccoli and blue cheese, French onion

Additional sorbet course £3.95pp

Raspberry, lemon, Champagne, orange, blackcurrant

Additional cheese course £7.25pp plated or £60 10 person platter



HOAR CROSS HALL

STAFFORDSHIRE

KINGS BANQUET | £50PP

To Start

Pressed game terrine, Cumberland sauce, quail scotch egg, celeriac remoulade

Pan seared scallops, chorizo and pea risotto, red wine jus

Squash, saffron and egg yolk ravioli, courgette ribbons, hazelnut beurre noisette, shaved truffle V

To Follow

Pan fried fillet of beef, potato and thyme rosti, Madeira jus

Slow cooked lamb loin, potato mousseline, redcurrant jus

Pan fried turbot, Lyonnaise potato, béarnaise sauce

Potato, brie and green vegetable pithivier, watercress cream V

To Finish

Salted caramel and dark chocolate tart

Dulce de leche, dark chocolate ganache, chocolate crème patissiere, chocolate hazelnut crisp, gold leaf

Key lime pie

Grahams cracker shell, lime filling, mango jelly, italian meringue, mango macaron V

Pear and pecan frangipane

Almond frangipane sponge, baby poached pear, pecan streusel crumb, pear fluid gel, honeycomb ice cream V

To Accompany

Additional soup course £4.50pp

Tomato and basil, roast squash and sweet potato, vegetable,
leek and potato, broccoli and blue cheese, French onion

Additional sorbet course £3.95pp

Raspberry, lemon, Champagne, orange, blackcurrant

Additional cheese course £7.25pp plated or £60 10 person platter