



## 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**