

We will be offering well priced drinks packages to accompany your dining experience as well as the finest decorative and floral services, also arrangement advice to match your table and bar plan.

It is our aim to work with you to ensure you have a tailor made event that will meet your exact requirements, leaving you a lasting memory of a special day.

To speak to someone regarding the finer details please call, email us, or simply drop in as we will be offering a 10% discount on menus for over 60 people booked up to 28th February 2011, subject to our terms and conditions.

Outside events also catered for, which includes buffets, banquettes and private dinner parties.

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THE MARKET PLACE



Weddings, celebrations and events

In early 2011 we will be carrying out renovations enabling us to accommodate large functions, celebrations and events. The garden restaurant will be opened up in bi fold glass into our beautiful marquee accommodating up to 90 people in a fine dining environment. This will be accompanied by our refurbished mezzanine club lounge which will incorporate a bespoke bar providing a buzzing cocktail atmosphere for your guests to exclusively enjoy during the event.

A new event kitchen will be built for the purpose of providing exquisite dishes in line with top service and palette tingling wine and champagnes set in an exclusive atmosphere.

Sometimes looking at function dish selections can be a chore, so we will be offering concise contemporary and thought about menus which will not overwhelm you but inspire you with their clarity.

We will be more than happy to discuss menu alterations and requests not forgetting our interesting kids menus. We can construct insert dishes covering many dietary requirements.



THE MARKET PLACE

Banqueting

Set menus

Welcome to our banqueting menu selector. These menus have been created to offer you a combination of the highest quality banqueting dishes yet, pure simplicity in putting your chosen menu together. All of the dishes are of the same standard and style of modern British cuisine and all are plated to the table.

Below we have given the choice of three set menus A, B and C. These menus consist of the following course options - Soups, starters, pallet cleansers, main courses, desserts, and cheese. Simply choose any course from the same category in the selector and replace like for like i.e. soup for a soup, main course for main course. Please note that main courses A and B selections can be replaced for any main course on set menu A or B as with B and C.

Canapés and Buffets

We have allowed for a selection of four canapés which again can be replaced from the canapé selector, more can be selected upon request. We offer two buffet menus A is priced at £10.95 and at £14.95. Coffee can be added to any menu for £1.25 per person and coffee and petit fours for £2.00.

Our executive head chef will be more than happy to help with menu selections regarding seasonality, food matching and general advice and cater for any dietary requirements.

Beverage Packages

We offer a range of beverage packages to which can match your food menus which we will can advise on further to your enquiry.

Menu A

*Jerusalem artichoke soup, goats cheese quenelle, sorrel and hazelnut vinaigrette
Atlantic cod loin, Cornish crab and spring onion crushed new potatoes, tarragon,
pea and crème fraiche veloute
Sticky toffee pudding, vanilla Mascarpone, ginger Anglaise and toffee sauce
£37.50**

Menu B

*Roast scallops with pancetta crisp, beetroot risotto and horseradish foam
Grapefruit and mint sorbet with cumin tuille biscuit
Pork porchetta, homemade herb and feta sausage, fondant potato, spiced pear
with red cabbage and a light cider jus
Plum and almond tart with elderflower ice cream and cinnamon sauce
£47.50**

Menu C

*Cream of pumpkin soup with white truffle croutons
Lobster ravioli with a light tomato and vodka sauce served with mustard leaves
Roasted rack of Welsh lamb with braised shoulder, green peppercorn and tomato
dauphinoise, tapenade jus
Dark chocolate and Cointreau tart with hazelnut top, lemon and vanilla crème fraiche
Selection of fine cheeses served at the table with homemade chutney and biscuits
£55.00**

Canapes

*House smoked duck breast, celeriac and mustard remoulade
Cornish crab cake with tomato jam and corriander
Asparagus and wild mushroom risotto fritters with goats cheese
Beetroot mousse with smoked salmon and chives on granary toast
£8.00**

Canapés, Soups, Starters and Pallet Cleansers

Canapés

House smoked duck, celeriac and mustard remoulade
Cornish crab cake with tomato jam and coriander
Goats cheese walnut rotollo with tapenade and chives
Corn fed chicken ballontine with fig marmalade
Mille feuille of smoked salmon, cream cheese and herbs
Asparagus and wild mushroom risotto fritter with feta
Herb rolled beef Carpaccio with truffle scented horseradish cream
Beetroot mousse with smoked salmon and chives on granary toast
Tomato mozzarella and basil risotto cakes

Soups

Watercress and stilton, poached quail egg and garlic croutons
Chilled pea soup with tartufo, walnut and feta
Roasted butternut squash, truffle scented croutons
Classic French onion soup with Gruyere and French bread
Jerusalem artichoke, goat's cheese quenelle, sorrel and hazelnut vinaigrette
Wild mushroom risotto, pea velouté and griddled artichoke

Starters

Terrine of duck, pork and pistachio with spiced yellow plum compote
Lobster and crab ravioli with a light tomato and vodka sauce with mizuna leaves
Spanish onion tartin with Sainte Maure goats cheese and savoury caramel
Mille feuille of chicken, chorizo and broccoli with saffron and mustard velouté
Seared salmon spring rolls with black bean aioli and pickled ginger
Wild mushroom risotto, pea and truffle foam and griddled artichoke
Cured Prociutto ham with char grilled asparagus, egg and hollandaise
Roast scallops with pancetta crisp, beetroot risotto and horseradish foam
Saffron, lemon and chive risotto with mustard leaves and parmesan

Pallet Cleansers

Vodka and lime with Bloody Mary jelly
Champagne with frozen raspberry
Grapefruit and mint with tuille biscuit
Orange and Cointreau with grated chocolate
Lemon with thyme short bread

Main Courses, Desserts and Fromage

Main Courses A and B

Roasted rump of lamb with aubergine caviar, Lyonnaise potatoes and truffle scented jus
Pan fried fillet of sea bream with chorizo, tomato and artichoke risotto
Free range chicken filled with spinach, goat's cheese and pancetta, onion mash, fava cream
Atlantic cod loin, Cornish crab crushed new potatoes, tarragon, and pea and crème fraiche velouté
Duo of beef, truffle oil mashed potato and Bourguignon sauce
Natural smoked haddock, asparagus, colcannon potatoes, smoked bacon and grain mustard butter
Pork porchetta, home made herb and feta sausage, fondant potato, pear and red cabbage with cider

Main Courses B and C

Glazed duck breast, parmesan and parsnip tart, Savoy cabbage and beetroot jus
Pan fried fillet of sea bass with wilted spinach, truffle oil mashed potato and salsa verde
Rack of Welsh lamb, braised shoulder ravioli, green pepper corn and feta dauphinoise, black olive jus
Monkfish wrapped in Parma ham, shallot glazed green beans, pomme Anna, red wine, girolles
Fillet steak with celeriac and potato gratin, buttered spinach, confit shallot and duo of sauces

Vegetarian Main Courses (For all menus)

Puff pastry and goat's cheese vegetable gratin with fresh herb mash potato and beurre blanc
Wild mushroom and spinach cannelloni with baby leaves parmesan and truffle oil
Broccoli gruyere and sweet red onion tart with sautéed new potatoes and wilted greens
Linguini with sun dried tomato, kalamata olives marinated artichokes, garlic and torn basil
Risotto of char grilled baby artichokes, pea and asparagus with feta and tarragon

Desserts

Dark chocolate and Cointreau tart with hazelnut top, lemon and vanilla crème fraiche
Tart tartin of pineapple with cardamom flavoured cream
Sticky toffee pudding, ginger Anglaise, toffee sauce vanilla Mascarpone
Chocolate brownie with macadamia and hazelnuts with vanilla seed ice cream
Plum and almond tart with elderflower ice cream and cinnamon coulis
Tarte au citron with raspberries and passion fruit Chantilly

Fromage

A selection of Welsh cheeses with presented on table platters with biscuits, celery, grapes and
Homemade chutney

Buffets

Buffet A

Wild mushroom, parmesan and truffle risotto fritters
Chard-grilled chicken skewers with honey chilly sauce
New potato salad with lemon aioli
Salmon and smoked haddock fishcakes with lemon and dill
Caramelized onion, parsley and goats cheese tartlets
Cous cous with medetaranian vegetables with feta and mixed herbs
Platter of eclectic breads and cured meats, sun dried tomato and olive tapenade
Herb and vinaigrette marinated three bean salad

Buffet B

Caramelized onion, parsley and goats cheese tartlets
Fillet steak skewers marinated in lime chilli and coriander
Whole dressed salmon with smoked salmon, pickled cucumber, olives, caoers and taramasalata
New potato salad with mixed herbs and grain mustard
Warm chicken salad with black pudding, red onion marmalade & tarragon dressing
Herb and vinaigrette marinated three bean salad
Garlic and chilli marinated prawn brochettes
Cous cous with medetaranian vegetables with feta and mixed herbs
Platter of eclectic breads and cured meats and cheeses, sun dried tomato and olive tapenade

Subject to terms and conditions.