



# Banquet Menu

gf: gluten free ~ vg: vegan ~ v: vegetarian

Glass of Moët & Chandon Garden Spritz on arrival

For the table – Borsari Inzolia, Sicily,  
Rare Vineyards Pinot Noir (France),  
Still & Sparkling Water

Angel Bakery bread  
Olives, oil and balsamic

Wye Valley handpicked asparagus wrapped in  
courgette, wild nettle pesto, wild garlic flowers,  
and rapeseed oil (vg)

Herefordshire lamb rump with a herb crust,  
celeriac, sweet potato gratin, Primrose Farm springs  
greens and a red wine jus (gf)

or

Whole roasted butternut squash, heritage tomato  
and basil salad (vg)

Herefordshire strawberries, vegan vanilla  
cream, strawberry compote, mint syrup,  
edible flowers (vg)