

THE  
**GRIFFIN**  
INN  
ECCLESTON

**Banquet Menu A**

Leek and Potato Soup

Chicken Liver Parfait Toasted Brioche – Red Onion Marmalade

Salmon and Spring Onion Fishcake – Rocket – Sweet Chilli

Chicken Supreme – Crushed New Potato – Seasonal Vegetables –

Red Wine Jus

Braised Beef – Wholegrain Mustard Mash – Seasonal Veg –

Shallot Jus

Vegan Garlic and Herb Gnocchi – Sun blushed Tomato sauce –

Charred Asparagus

Chocolate Brownie – Vanilla Ice Cream

Lemon Tart – Berry Compote – Chantilly

Crème Brûlée – Shortbread

£24.95

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**Banquet Menu B**

Roasted Squash, Carrot & Coriander Soup

Oak Smoked Salmon – Celeriac Remoulade – Herb Crostini

Pressed Chicken & Tarragon Terrine – Toasted Brioche –  
Mushrooms a La Grecque

Confit Duck Leg – Dauphinoise - Caramelised Red Cabbage -  
Cherry Jus

Pan Seared Salmon – Saffron Fondant – Warm Niçoise

Goats Cheese and Caramelised Onion Pithivier

Sticky Toffee & Treacle Pudding – Vanilla Pod ice Cream –  
Honeycomb

Malteser Iced Parfait – Chantilly – Chocolate Sauce

Eton Tidy – There is no mess here!

£29.95 pp

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Banquet Menu C

Charred Courgette & Dill Soup

Tea Smoked Gressingham Duck Breast – Soda Bread Croute – Baby  
Shoots

Hot Smoked Salmon – Saffron Aioli – Caviar New Potatoes

Smoked Applewood and Asparagus Tartlet – Arugula Salad

30 Day Mature Roasted Sirloin – Pommes Anna – Tender stem – Baby  
Carrots – Bordelaise

Guinea Fowl Breast – Truffle and wild garlic Dauphinoise – Carrot  
Puree – Wilted Spinach – Chervil Emulsion

Wild Sea Bass – Crushed Charlotte – Samphire – Sea Herbs – Clam  
Chowder

Chocolate Fondant – Vanilla pod Ice Cream

White Chocolate and Raspberry Cheesecake – Coulis - Chocolate  
Shards

Lemon Posset – Chantilly – Macerated berries

Apple Crumble – Warm Custard

£34.95