



## THE THREE COURSE BANQUET MENU

**£60 Per Person (Min 40 / Max 90 people)**

Prosecco on arrival  
Staffed bar & servers

### **Supplement Charge(s)**

Add DJ, Live Singer or Live Magician from £250  
(Subject to availability)

**We require pre orders 14 days prior to the date of your booking via email [hello@arens.uk](mailto:hello@arens.uk)**

### STARTERS

KING PRAWN COCKTAIL

w/ Toasted GF Bread

CHICKEN PATE, CHUTNEY & TOASTED BRIOCHE

MELODY OF FRESH MELON & FRESH BERRIES (VE/ GF/ VEG)

### MAIN COURSES

CHICKEN AL LA KING

A Classic Rich Creamy Sauce w/ Peppers, Sweetcorn & Onions

SLOW COOKED STEAK FORESTIERE

w/ Chestnut Mushrooms, Onions & Bacon Lardons

STUFFED PEPPERS

w/ a Basquaise Sauce (Ve/ GF/ Veg)

All served w/ Maris Piper Roast Potatoes & Seasonal Vegetables

### DESSERT

BAKED CHEESECAKE W/ BERRIES

RICH CHOCOLATE FUDGE BROWNIE & SOYA CREAM (VE/ GF/ VEG)

STICKY TOFFEE PUDDING W/ RICH CARAMEL SAUCE