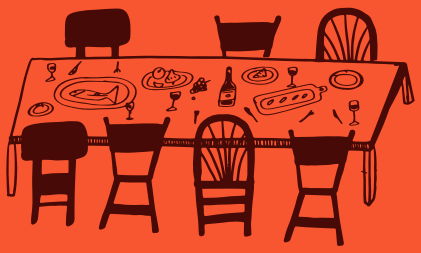
The Earls Quarters

HENRY TUDOR INN



EVENTS

CATERING

CANAPÉS

£5 PER GUEST
CHOOSE THREE

Garlic Chicken "Kiev"

Ham Hock Bite

Chicken Liver Parfait

Smoked Salmon Blini

Mini Fish Cake

Crispy Soy Protein Bite

Whipped Goats Cheese Crostini

Wild Mushroom Arancini

Please make us aware of any allergies, dietary preferences or requirements and we will do our utmost to accommodate.

THE EARLS BANQUET

AVAILABLE MONDAY- SATURDAY

(TASTING MENU)

£70 PER GUEST | 5 COURSES

On Arrival
House Baked Milk Buns With Noisette Butter

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Chef's Amuse Bouche
This Will Vary Based On When You Visit

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Tuna Tartare
Soy & Sesame Glaze, Potato Crisp, Avocado Purée

Smoked Ricotta Tortellini *(V)*
Red Pepper Sauce, Pine Nuts, Spinach

Grilled Venison Loin *(GFO)*
Truffled Pomme Purée, Glazed Baby Root Vegetables, Confit Black Cabbage, Red Wine Jus

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Blood Orange Sorbet Cleanser

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Dark Chocolate Cremeux *(V)*
Peanut Brittle, Malted Ice Cream, White Chocolate Crumb

Whipped Blue Cheese *(V)*
Crumpet, Candied and Pickled Walnuts

VEGAN VG VEGETARIAN V GLUTEN FREE GF
VEGAN ON REQUEST VGO GLUTEN FREE ON REQUEST GFO

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A LA CARTE AND CLASSICS

AVAILABLE MONDAY- SATURDAY

In the Earls Quarters we offer guests the option to dine from our Seasonal Main Menu.

Please ask our team to see this menu.

SUNDAYS

ONLY AVAILABLE ON SUNDAY

All Roasts served with Seasonal Vegetables, Roast Potatoes & Yorkshire Pudding

Roast Shropshire Topside (Pink or Well done) (GFO)
Salt Roasted Pork Rack (GFO)
Duo of Chicken (GFO)
Mixed Vegetable Filo (V)

Starters and Desserts Are Available To Order On The Day.

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BUFFETS

GRAZING PLATTERS | £18 PER GUEST

MINIMUM 10 GUESTS

Artisan Sliced Meats
Selection of Cheeses
Homemade Breads
Chutneys
Crackers
Celery, Grapes

AFTERNOON TEA | £16 PER GUEST

SANDWICHES

Ham & Mustard
Smoked Salmon & Creme Fraiche
Cucumber & Cream Cheese

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With Hand Made Scones and Cakes Served
With Jam and Clotted Cream

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Join the GUESTLIST

henrytudorinn.com

INSTA / FACEBOOK
@henrytudorinn