

# CHEWTON GLEN

THE DINING ROOM

## **BANQUETING MENU**

**3 COURSE MEAL**

### **PRE ORDER GUIDELINES**

20-50 GUESTS – PLEASE CHOOSE THREE STARTERS, THREE MAIN COURSES AND THREE DESSERTS FOR YOUR PARTY TO SELECT IN ADVANCE. FULL PRE ORDER REQUIRED 2 WEEKS PRIOR TO EVENT IN TABLE PLAN ORDER.

51+ GUESTS – PLEASE CHOOSE THE SAME MENU FOR THE ENTIRE PARTY COMPRISING OF ONE STARTER, ONE MAIN COURSE AND ONE DESSERT

### **STARTERS**

**SMOKED TROUT & HADDOCK FISHCAKE [F,G,E]**  
CURRIED LEEKS, WARM TARTARE SAUCE

**YELLOW FIN TUNA NIÇOISE [F,D,Mu,E]**

**TERRINE OF BRILL & SALMON [E,D,F,SD]**  
PICKLED VEGETABLES & SAFFRON

**CHESIL SMOKERY SMOKED SALMON [F,D,SD]**  
CRÈME FRAÎCHE & CAPERS

**(V) BUTTERNUT SQUASH & WILD MUSHROOM RISOTTO [D,SD,E]**  
ROSARY GOATS CHEESE & TRUFFLE OIL

**(V) BEETROOT SALAD [D,N,SD,E]**  
LAVERSTOKE MOZZARELLA & PÉRIGORD WALNUTS

**MOSAIC OF DUCK [E,D,N,Mu,G]**  
CELERIAC & GHERKIN RÉMOULADE, SOURDOUGH TOAST

**DUCK LIVER BALLATINE [D,G]**  
APPLE PURÉE & GINGERBREAD

**(V) ENDIVE AND ISLE OF WIGHT BLUE CHEESE SALAD [D,N,SD]**  
NASHI PEARS, TOASTED HAZELNUTS

### **SOUPS**

**(V) ROAST PLUM TOMATO [D,Ce]**  
GREEN PEPPERCORN CRÈME FRAÎCHE

**(V) WILD MUSHROOM VELOUTÉ, [D,G,E,Ce]**  
PARMESAN BEIGNETS, TRUFFLE OIL

**LOBSTER BISQUE [MO,D,C,Ce]**  
LEMONGRASS, CRAYFISH & CORIANDER

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## MAIN COURSES

### **SADDLE OF LAMB [SD,D,Ce,E]**

FONDANT POTATO. SPINACH. TARRAGON JUS

### **ROAST LABEL ANGLAIS CHICKEN [SD,G,D,E,Ce]**

POMME CHÂTEAU, BREAD SAUCE & ROASTING JUS

### **ROAST SIRLOIN OF BEEF [D,SD,Ce,E]**

POMME ANNA, SWISS CHARD, WHITE ASPARAGUS,  
RED WINE & SHALLOT SAUCE

### **QUANTOCK DUCK BREAST [D,SD,Ce,E]**

REBLOCHON GRATIN, SAVOY CABBAGE & BACON  
RED WINE SAUCE

### **FILLET & CONFIT BELLY OF PORK [D,SD,Ce,E]**

SMOKED MASHED POTATOES  
CARROT PURÉE, SPINACH & CALVADOS JUS

### **PAVÉ OF LOCH FYNE SALMON [F,D,G,SD,E]**

SHALLOT & HORSERADISH CRUST, CHIVE VELOUTÉ

### **FILLET OF HALIBUT [F,D,G,SD,E]**

TOMATO & ROSEMARY GLAZE, SMOKED BUTTER SAUCE

### **FILLET OF SEABASS [F,D,SD,E]**

BUTTERNUT SQUASH CHUTNEY, CHINESE CABBAGE, COCONUT VELOUTÉ

### **(V) OPEN RAVIOLI [G,D,E]**

WHITE ONION & CAPER FONDUE, OYSTER MUSHROOMS  
VERJUICE BUTTER SAUCE

### **(V) LEEK & OLD WINCHESTER PITHIVIER [D,G]**

ROASTED VEGETABLES, GRAIN MUSTARD HOLLANDAISE

### **(V) BUBBLE & SQUEAK [E,G,D,Mu,Ce]**

FRIED DUCK EGG, WARM TOMATO VINAIGRETTE

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## DESSERTS

**LEMON TART [E,D,G]**

**TAHITIAN VANILLA PANNACOTTA [D,G,E]**  
APRICOT AND ROSEMARY COMPOTE

**APPLE TARTE TATIN [G,D,E]**  
CRÈME FRAÎCHE

**STRAWBERRY VACHERIN [E,D]**  
TAHITIAN VANILLA CREAM

**DARK CHOCOLATE TERRINE [E,D,G,S]**  
WHITE COFFEE ICE CREAM

**ICED HONEYCOMB PARFAIT [E,N,D]**

**WARM TREACLE TART [E,D,G]**  
VANILLA ICE CREAM

**WARM CHOCOLATE MOUSSE [E,D,G,S]**  
MASCARPONE & RASPBERRY RIPPLE ICE CREAM

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## ADDITIONAL COURSES

### SORBETS

PINK CHAMPAGNE

MANGO & LIME

KALAMANSI

PASSIONFRUIT & LEMON GRASS

PEAR WILLIAM

### CHEESE COURSES

**GRILLED CROTTIN DE CHAVIGNOL**  
FRISÉE SALAD, PINE NUTS, DRIED APRICOTS

**PLATED SELECTION OF CHEESES**

**CHEESE PLATE (FOR 10 GUESTS)**

ALLERGY KEY – [C] CRUSTACEANS, [Ce] CELERY, [D] DAIRY, [E] EGGS, [F] FISH  
[P] PEANUTS, [G] GLUTEN, [L] LUPIN, [N] NUTS, [Mo] MOLLUSCS, [Mu] MUSTARD  
[S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS [V] VEGETARIAN