

CHEWTON GLEN

THE DINING ROOM

BANQUETING MENU

3 COURSE MEAL – £60.00 PER PERSON

PRE ORDER GUIDELINES

13-24 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.

25 + 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 [E,F,G]
CURRIED LEEKS, WARM TARTARE SAUCE

YELLOW FIN TUNA NIÇOISE [D,E, F,MU]

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

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

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

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

MOSAIC OF DUCK [D,E,G,Mu,N]
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 [Ce,D]
GREEN PEPPERCORN CRÈME FRAÎCHE

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

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

MAIN COURSES

SADDLE OF LAMB [Ce,D,E,SD]
FONDANT POTATO. SPINACH. TARRAGON JUS

ROAST LABEL ANGLAIS CHICKEN [CE,D,E,G,SD]
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 [Ce,D,E,SD]
REBLOCHON GRATIN, SAVOY CABBAGE & BACON
RED WINE SAUCE

FILLET & CONFIT BELLY OF PORK [CE,D,E,SD]
SMOKED MASHED POTATOES
CARROT PURÉE, SPINACH & CALVADOS JUS

PAVÉ OF LOCH FYNE SALMON [D,E,F,G,SD,]
SHALLOT & HORSERADISH CRUST, CHIVE VELOUTÉ

FILLET OF HALIBUT [D,E,G,F,SD]
TOMATO & ROSEMARY GLAZE, SMOKED BUTTER SAUCE

FILLET OF SEABASS [D,E,F,SD]
BUTTERNUT SQUASH CHUTNEY, CHINESE CABBAGE, COCONUT VELOUTÉ

(V) OPEN RAVIOLI [D,E,G]
WHITE ONION & CAPER FONDUE, OYSTER MUSHROOMS
VERJUICE BUTTER SAUCE

(V) LEEK & OLD WINCHESTER PITHIVIER [D,G]
ROASTED VEGETABLES, GRAIN MUSTARD HOLLANDAISE

(V) BUBBLE & SQUEAK [Ce,D,E,G,Mu]
FRIED DUCK EGG, WARM TOMATO VINAIGRETTE

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DESSERTS

LEMON TART [D,E,G]

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

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

STRAWBERRY VACHERIN [D,E]
TAHITIAN VANILLA CREAM

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

ICED HONEYCOMB PARFAIT [D,E,N]

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

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

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ADDITIONAL COURSES

SORBETS - £3.75

PINK CHAMPAGNE

MANGO & LIME

KALAMANSI

PASSIONFRUIT & LEMON GRASS

PEAR WILLIAM

CHEESE COURSES - £9.75

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

PLATED SELECTION OF CHEESES £13.00 PER PERSON

CHEESE PLATE £72.50 (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

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[S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS [V] VEGETARIAN