

CHEWTON GLEN

THE DINING ROOM

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

SWEET POTATO & ROSEMARY SOUP [Ce,D,V]

COUNTRY STYLE PORK & APRICOT TERRINE
CELERIAC & CORNICHON RÉMOULADE, TOASTED SOURDOUGH [E,G,MU]

MARINATED SCOTTISH SALMON, AVOCADO PURÉE
PICKLED RADISH, PRESERVED LEMON & FENNEL [F]

DUCK CONFIT, MORTEAU SAUSAGE, CRUSHED POTATOES & CHIVES
SAVOY CABBAGE, RED WINE SAUCE [D,E,SD]

HERB GLAZED FILLET OF HAKE, CAULIFLOWER PURÉE
ORANGE BRAISED ENDIVE, SMOKED BUTTER SAUCE [F,G,SD]

WILD MUSHROOM RISOTTO
GREMOLATA, MASCARPONE, OLD WINCHESTER CHEESE [D,E,G,SD,V]

GRIOTTINES CHERRY CLAFOUTIS
TAHITIAN VANILLA ICE CREAM [D,E,G]

VANILLA PANNA COTTA, BLACKCURRANT SORBET [D,E,N]

CHOCOLATE & ORANGE TERRINE [D,E,S]

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

£26.50 PER PERSON BASED ON THREE COURSES
£4.95 PER PERSON COFFEE & CHOCOLATES

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL