

# CHEWTON GLEN

THE DINING ROOM

## PRIVATE DINING

£78 per person

### STARTERS

Buffalo Burrata (V)  
pumpkin, pomegranate,  
hazelnut

Chesil Smokery  
Oak-Smoked Salmon  
crème fraîche, chives

Dressed Devon Crab  
pickled radish, caviar,  
celeriac & apple remoulade

Pecorino Risotto (V)  
truffle, verjus,  
garden herbs

Glazed Old Spot Pork Cheek  
smoked potato,  
apple, Calvados

### MAINS

10 oz Sirloin Steak  
triple-cooked chips,  
béarnaise sauce

Roast Cod Loin  
Beluga lentils, cauliflower,  
Autumn truffle

Lightly Smoked Wiltshire Venison  
pickled walnut, Jerusalem artichoke,  
salsify

Barbecued  
Cauliflower Heart (V)  
smoked Rosary goat's cheese

Loch Duart Salmon  
potato galette,  
citrus & caviar butter sauce

### DESSERTS

Iced Praline Parfait  
bitter orange purée,  
crème Chantilly

Egg Custard Tart  
estate plum sorbet

Dark Chocolate & Orange Terrine  
white coffee ice cream

Classic  
Crème Brûlée

Apple Tarte Tatin  
crème fraîche

### CHEESE COURSES

Plated Selection of  
Local Artisan British Cheeses  
£21 per person

Baked Capricorn Goat's Cheese  
frisée salad, pine nuts, apricots  
£16 per person

Local Artisan British Cheeseboard  
(for 10 guests)  
£24 per person

Coffee & Chocolates | £7.50

### PRE-ORDER GUIDELINES

13-28 Guests: pre-order required in advance from the full menu.

28 + Guests: please choose the same menu for the entire party comprising of one starter, one main course and one dessert.

(PB) Plant-based   (+PB) Plant-based option available   (V) Vegetarian



Scan here or ask a member of the team for food allergen information. Should you have any dietary requirements or allergies, please notify one of the team members before ordering.

A discretionary service charge of 12.5% will be added to your bill, which goes directly to the whole team.