

CHEWTON GLEN

THE DINING ROOM

PRIVATE DINING BANQUETING MENU THREE COURSES | £78 PER PERSON

STARTERS

Smoked Trout and Haddock Fishcake curried leeks, warm tartare sauce <i>[Ce, E, F, G, M, SD]</i>	Yellow Fin Tuna Niçoise <i>[Ce, E, F, G, Mu, SD]</i>	Lobster Bisque lemongrass, crayfish, coriander <i>[C, Ce, M, SD]</i>	Mosaic of Duck celeriac and gherkin rémoulade, sourdough toast <i>[Ce, E, G, M, Mu, SD]</i>
Terrine of Brill and Salmon pickled vegetables, saffron <i>[Ce, E, F, G, M, SD]</i>	[v] Roast Plum Tomato Soup green peppercorn, crème fraîche <i>[Ce, M, SD]</i>	[v] Beetroot Salad mozzarella, Périgord walnuts <i>[Ce, M, N, SD]</i>	Creedy Carver Chicken katsu, smoked almond, lime <i>[Ce, G, M, N, SD]</i>
[v] Butternut Squash and Wild Mushroom Risotto Rosary goat’s cheese, truffle oil <i>[Ce, M, SD]</i>	Endive and Isle of Wight Blue Cheese Salad nashi pears, toasted hazelnuts <i>[Ce, M, N, SD]</i>	Chesil Smokery Smoked Salmon crème fraîche, capers <i>[Ce, F, M, Mo, SD]</i>	[v] Wild Mushroom Velouté parmesan beignets, truffle oil <i>[C, Ce, E, G, M]</i>

MAINS

Saddle of Lamb fondant potato, spinach, tarragon jus <i>[Ce, M, SD]</i>	Fillet of Halibut tomato and rosemary glaze, smoked butter sauce <i>[Ce, G, F, M, SD]</i>	Fillet and Confit Belly of Pork smoked mashed potatoes, carrot purée, spinach, Calvados jus <i>[Ce, M, SD]</i>
Roast Creedy Carver Chicken pomme château, bread sauce, roasting jus <i>[Ce, G, M, SD]</i>	Pavé of Loch Duart Salmon shallot and horseradish crust, chive velouté <i>[E, F, G, M, SD]</i>	[v] Open Ravioli white onion and caper fondue, oyster mushrooms, verjus butter sauce <i>[Ce, E, G, M, SD]</i>
Roast Sirloin of Beef (cooked medium/rare) Pommes Anna, Swiss chard, white asparagus, red wine shallot sauce <i>[Ce, M, SD]</i>	Fillet of Sea Bass butternut squash chutney, Chinese cabbage, coconut velouté <i>[Ce, F, M, SD, Se]</i>	Leek and Old Winchester Pithivier roasted vegetables, grain mustard hollandaise <i>[E, G, M, Mu]</i>
Quantock Duck Breast (cooked medium to well-done) Reblochon gratin, Savoy cabbage and bacon, red wine sauce <i>[Ce, M, SD]</i>		[v] Bubble and Squeak fried duck egg, warm tomato vinaigrette <i>[Ce, E, G, M, Mu, SD]</i>

DESSERTS

Tahitian Vanilla Panna Cotta apricot and rosemary compote <i>[M]</i>	Strawberry Vacherin Tahitian vanilla cream <i>[E, M]</i>	Warm Treacle Tart vanilla ice cream <i>[E, G, M, S]</i>
Apple Tarte Tatin crème fraîche <i>[G, M]</i>	Chocolate Terrine white coffee ice cream <i>[E, G, M, S]</i>	Chocolate Mousse mascarpone, raspberry ripple ice cream <i>[E, G, M, S]</i>
Iced Honeycomb Parfait <i>[E, G, M, S]</i>		Lemon Tart <i>[E, G, M, S]</i>

ADDITIONAL COURSES

SORBETS

£7.50 per person

- Pink champagne *[SD]*
- Mango and lime
Kalamansi
- Passion fruit and lemongrass
Pear William *[SD]*

CHEESE COURSES

Plated Selection of Local
Artisan British Cheeses
£20 per person
[Ce, G, M, N, SD, Se]

Baked Capricorn Goat’s Cheese,
Frisée Salad, Pine Nuts, Apricots
£15 per person
[G, M, SD]

Local Artisan British
Cheeseboard £23 per person
(for 10 guests)
[Ce, G, M, N, SD, Se]

Coffee and Chocolates £7.50 per person
[M, N, S, SD]

PRE-ORDER GUIDELINES

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

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

All prices are inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.