

CHEWTON GLEN

THE DINING ROOM

BANQUETING MENU

THREE COURSES £60

STARTERS

Smoked trout & haddock fishcake
curried leeks, warm tartare sauce
[E,F,G]

Terrine of brill and salmon
pickled vegetables, saffron
[D,E,F,SD]

Chesil smokery smoked salmon
crème fraîche, capers
[D,F,SD]

[v] Butternut squash & wild mushroom risotto
Rosary goats' cheese, truffle oil
[D,E,SD]

Yellow fin
tuna niçoise
[D,E,F,Mu]

[v] Roast plum tomato soup
green peppercorn crème fraîche
[Ce,D]

[v] Wild mushroom velouté
parmesan beignets, truffle oil
[Ce,D,E,G]

Lobster Bisque
lemongrass, crayfish & coriander
[C,Ce,D,Mo]

[v] Beetroot salad
Laverstoke mozzarella & Périgord walnuts
[D,E,N,SD]

Mosaic of duck
celeriac & gherkin rémoulade, sourdough toast
[D,E,G,Mu,N]

Duck liver ballatine
apple purée & gingerbread
[D,G]

Endive and Isle of Wight blue cheese salad
nashi pears, toasted hazelnuts
[D,N,SD]

MAINS

Saddle of lamb
fondant potato, spinach, tarragon jus
[Ce,D,E,SD]

Roast Label Anglais chicken
pomme château, bread sauce
roasting jus
[Ce,D,E,G,SD]

Roast sirloin of beef
Pomme Anna, swiss chard, white asparagus
red wine & shallot sauce
[Ce,D,E,SD]

Quantock duck breast
Reblochon gratin, Savoy cabbage & bacon
red wine sauce
[Ce,D,E,SD]

Fillet of halibut
tomato & rosemary glaze, smoked butter sauce
[D,E,G,F,SD]

Pavé of Loch Fyne salmon
shallot & horseradish crust, chive velouté
[D,E,F,G,SD]

Fillet of sea bass
butternut squash chutney, Chinese cabbage
coconut velouté
[D,E,F,SD]

Fillet & confit belly of pork
smoked mashed potatoes
carrot purée, spinach & Calvados jus
[Ce,D,E,SD]

[v] Open ravioli
white onion & caper fondue, oyster mushrooms,
verjuice butter sauce
[D,E,G]

Leek & Old Winchester pithivier
roasted vegetables, grain mustard hollandaise
[D,G]

[v] Bubble & squeak
fried duck egg, warm tomato vinaigrette
[Ce,D,E,G,Mu]

ALLERGY KEY – [Ce] CELERY, [C] CRUSTACEANS, [D] DAIRY, [E] EGGS, [F] FISH, [G] GLUTEN, [L] LUPIN, [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.

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BANQUETING MENU

DESSERTS

Tahitian vanilla panna cotta
apricot and rosemary compote
[D,E,G]

Apple tarte tatin
crème fraîche
[D,E,G]

Strawberry vacherin
Tahitian vanilla cream
[D,E]

Iced honeycomb parfait
[D,E,N]

Chocolate terrine
white coffee ice cream
[D,E,G,S]

Warm treacle tart
vanilla ice cream
[D,E,G]

Chocolate mousse
mascarpone & raspberry ripple ice cream
[D,E,G,S]

Lemon tart
[D,E,G]

ADDITIONAL COURSES

SORBETS - £3.75

Pink Champagne

Mango & lime

Kalamansi

Passionfruit & lemon grass

Pear William

CHEESE COURSES

Grilled Crottin de Chavignol
frisée salad, pine nuts, dried apricots
£9.75 per person

Plated selection of cheeses
£13 per person

Cheese plate
£72.50
(for 10 guests)

Coffee & chocolates £4.95
[D,N,S,SD]

PRE-ORDER GUIDELINES

13-24 GUESTS – PRE ORDER REQUIRED IN ADVANCE FROM THE FULL MENU DETAILED

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

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