

# CHEWTON GLEN

## THE DINING ROOM

### REDUCED À LA CARTE MENU - THREE COURSES £60

#### STARTERS

Pressing of Label Anglais chicken  
duck liver & mushroom, truffle, hazelnut, toasted  
brioche  
[Ce,D,E,G,Mu,N,SD]

Seabream ceviche  
fennel, preserved lemon, dashi vinaigrette  
[F,G,SD]

Isle of Wight tomato panzanella, anchovies, sourdough, basil  
[F,G,Mu,SD]

Chesil Smokery oak-smoked salmon  
crème fraîche, chives  
[Ce,D,F,G,Mo,SD]

Dressed Cornish crab  
pickled radish, celeriac & apple remoulade  
[C,Ce,E,G,Mu,SD]

#### MAINS

Fillet of seabass  
samphire, red pepper, Devon Crab  
[C,D,F,G,Mu,SD]

Chargrilled sirloin steak  
100z  
[D,G]

Fillet of halibut  
tomato & herb glaze, sea vegetables  
[D,F,G,SD]

Breast of duck  
hispi cabbage, shallot purée, potato fondant  
[Ce,D,SD]

[v] Barbecued cauliflower  
smoked rosary goats' cheese, almond, Winchester watercress  
[D,E,G,N,SD]

#### DESSERTS

Chewton Glen  
iced honeycomb parfait  
[D,E]

Pineapple carpaccio  
coconut sorbet, lemon grass & passion fruit  
[D]

Caramelised  
lemon tart  
[D,E,G]

Valrhona chocolate fondant  
pistachio ice cream  
[D,E,G,N,S,SD]

Beaulieu strawberry  
Eton mess  
[D,E]

#### CHEESE COURSES

Plated selection of cheeses  
[Ce,D,G,N]  
£16 per person

Grilled Crottin de Chavignol  
frisée salad, pine nuts  
dried apricots [D,G,N]  
£12 per person

Cheese Board  
[Ce,D,G,N]  
£20 per person (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

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

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