

CHEWTON GLEN

THE DINING ROOM

PRIVATE DINING

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.