DURRANT'S HOTEL

Events Set Menu . Guest Information

Thank you for choosing Durrant's Hotel for your upcoming event. Please take a moment to review the following information before finalising your menu selections.

WHEN CHOOSING YOUR MENU, PLEASE KINDLY NOTE

MINIMUM ORDERS

Each dish on the menu requires a minimum of 10 confirmed orders. Should a selected dish receive fewer than 10 orders, we will do our utmost to accommodate or provide a suitable alternative.

MENU SELECTION

If you wish to offer guests a choice of dishes rather than a single set menu, we kindly require a full list of the guest's individual meal selections in advance of the event, along with place cards and table plan requirements.

ALLERGENS & DIETARY RESTRICTIONS

Please forward a full list of allergens and dietary restrictions for all guests, including any severe allergies, alongside your menu selections by the deadline above. This ensures our kitchen team can prepare accordingly and flag any dishes that may require adjustment.

DEADLINE FOR MENU SELECTIONS

All individual menu choices must be submitted no later than the date in your contract. Selections received after this date cannot be guaranteed.

VEGAN & VEGETARIAN LUNCH OR DINNER £75.00

MINIMUM 10 GUESTS

Assorted warm bread rolls served with salted butter

STARTERS

Truffled wild forest mushroom soup (vg, gf)

or

Chicory & pomegranate salad, candied walnuts, & honey mustard dressing (v, gf)

or

Chef's beetroot salad, pickled clementine, candied walnuts & toasted pine nuts (vg, gf)
Add Rosary Goats Ash **£3.75**

MAINS

Roasted heritage pumpkin risotto, crispy sage with pickled sultanas & toasted pumpkin seeds (vg, gf)

or

Deep-fried breaded bean curd, grilled tenderstem broccoli, confit cherry tomato, toasted pine nuts & crushed potatoes with chive (vg, gf)

or

Ratatouille, roast butternut squash purée, confit cherry tomato, toasted pine nuts & truffle mashed potato (vg, gf)

DESSERTS

Bitter chocolate tart with wild sour cherry compote (vg, gf)

or

Pineapple & chilli slices with coconut sorbet, basil cress (vg, gf)

or

Seasonal fruit compôte with coconut chia seeds (vg, gf)

SUPPLEMENTARY OPTIONS

Selection of cheeses – Cornish quartz aged Cheddar, Clawson Stilton, Somerset Brie & Rosary Goats Ash served with oatcakes, celery, grapes, Bramley apple & cider chutney
£18.75 PER PERSON

Coffee, tea & tisanes
£6.85 PER PERSON

(vg: vegan | gf: gluten free | v: vegetarian)

A discretionary 12.5% Service Charge will be added to your bill. Please notify your waiter of any food allergens or intolerances when ordering. Please be advised that our kitchen is not gluten-free or nut-free. Inclusive of 20% VAT

LUNCH OR DINNER
£85.00

MINIMUM 10 PEOPLE PER DISH

Assorted warm bread rolls served with salted butter

STARTERS

Roasted heritage pumpkin soup, butternut squash crisps & toasted pumpkin seeds (vg, gf)

or

Chicory & Comice pear salad, Clawson Stilton, candied walnuts, toasted pine nuts, honey (gf)

or

Ham hock terrine, Bramley apple & cider chutney with grilled sourdough

MAINS

Ratatouille, roast butternut squash purée, confit cherry tomato, toasted pine nuts & truffle mashed potato (vg, gf)

or

Pan-seared Cornish cod fillet, braised lentils, black cabbage, baby heritage carrots, herb oil (gf)

or

Roast supreme of corn-fed chicken, confit duck leg bonbon, wilted curly kale, chestnuts, butternut squash purée & tarragon sauce

DESSERTS

Seasonal Eton mess

or

Dark chocolate tart, caramel sauce with seasonal fruit

or

Lemon meringue pie

SUPPLEMENTARY OPTIONS

Selection of cheeses – Cornish quartz aged Cheddar, Clawson Stilton, Somerset Brie & Rosary Goats Ash served with oatcakes, celery, grapes, Bramley apple & cider chutney
£18.75 PER PERSON

Coffee, tea & tisanes
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LUNCH OR DINNER
£95.00

MINIMUM 10 PEOPLE PER DISH

Assorted warm bread rolls served
with salted butter

STARTERS

Chef's homemade game terrine & apricot
with celeriac remoulade, quince jelly, toasted
brioche & plum chutney

MAINS

Pan-fried stone bass fillet, saffron mashed
potato, tenderstem broccoli, cherry vine tomato
confit, Avruga caviar & Champagne sauce (gf)

DESSERTS

Lemon posset, mulled wine mixed
berry compote, shortbread

SUPPLEMENTARY OPTIONS

Selection of cheeses – Cornish quartz aged
Cheddar, Clawson Stilton, Somerset Brie & Rosary
Goats Ash served with oatcakes, celery, grapes,
Bramley apple & cider chutney
£18.75 PER PERSON

Coffee, tea & tisanes
£6.85 PER PERSON

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LUNCH OR DINNER
£99.00

MINIMUM 10 PEOPLE PER DISH

Assorted warm bread rolls served
with salted butter

STARTERS

Heritage beetroot salad, pickled clementine,
candied walnuts & toasted pine nuts (vg, gf)
Add Rosary Goats Ash **£3.75**

MAINS

Roast Gressingham honey duck breast, wilted
spring greens, herb-glazed baby heritage
carrots, braised shallot & orange
red wine sauce (gf)

DESSERTS

Bitter chocolate tart with wild sour cherry
compote (vg, gf)

SUPPLEMENTARY OPTIONS

Selection of cheeses – Cornish quartz aged
Cheddar, Clawson Stilton, Somerset Brie & Rosary
Goats Ash served with oatcakes, celery, grapes,
Bramley apple & cider chutney
£18.75 PER PERSON

Coffee, tea & tisanes
£6.85 PER PERSON

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LUNCH OR DINNER
£105.00

MINIMUM 10 PEOPLE PER DISH

Assorted warm bread rolls served
with salted butter

STARTERS

Scottish smoked salmon, salmon roe, crispy
Lilliput capers, shallot rings, horseradish cream
with toasted rye bread

MAINS

Pan-seared West Country grass-fed beef fillet with
creamed truffle mashed potato, seasonal honey
roast vegetables with red wine sauce (gf)

DESSERTS

Orange vanilla crème brûlée & shortbread

SUPPLEMENTARY OPTIONS

Selection of cheeses – Cornish quartz aged
Cheddar, Clawson Stilton, Somerset Brie & Rosary
Goats Ash served with oatcakes, celery, grapes,
Bramley apple & cider chutney
£18.75 PER PERSON

Coffee, tea & tisanes
£6.85 PER PERSON

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LUNCH OR DINNER
MARKET PRICE

MINIMUM 10 PEOPLE PER DISH

Assorted warm bread rolls served
with salted butter

STARTERS

Twice baked Cornish Cheddar cheese
soufflé, chive sauce

MAINS

Pan-fried Halibut supreme with glazed salsify,
roasted celeriac purée, buttered leeks, Avruga
caviar & Champagne sauce (gf)

DESSERTS

Pistachio, elderflower & strawberry tart

SUPPLEMENTARY OPTIONS

Selection of cheeses – Cornish quartz aged
Cheddar, Clawson Stilton, Somerset Brie & Rosary
Goats Ash served with oatcakes, celery, grapes,
Bramley apple & cider chutney
£18.75 PER PERSON

Coffee, tea & tisanes
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LUNCH OR DINNER
MARKET PRICE

MINIMUM 10 PEOPLE PER DISH

Assorted warm bread rolls served
with salted butter

STARTERS

House-cured dill salmon, infused with Durrant's Gin, pickled cucumber, salmon roe, whipped horseradish cream & toasted rye bread

MAINS

Oxfordshire herb-crusted rack of lamb, creamed truffle mashed potato, confit shallot & wilted spring greens, herb-glazed baby heritage carrots, rosemary sauce

DESSERTS

Panna Cotta, mulled wine mixed berry compote, almond tuiles

SUPPLEMENTARY OPTIONS

Selection of cheeses – Cornish quartz aged Cheddar, Clawson Stilton, Somerset Brie & Rosary Goats Ash served with oatcakes, celery, grapes, Bramley apple & cider chutney

£18.75 PER PERSON

Coffee, tea & tisanes

£6.85 PER PERSON

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LUNCH OR DINNER
MARKET PRICE

MINIMUM 10 PEOPLE PER DISH

Assorted warm bread rolls served
with salted butter

STARTERS

Pan-fried king scallops, caramelised shallot purée,
black pudding & crispy Parma ham, herb oil

MAINS

West Country grass-fed Beef Wellington,
fondant potato, wilted spinach, confit shallot,
panaché of vegetables & red wine sauce

Served medium rare - medium for all guests

DESSERTS

Red wine–poached Comice pear,
roasted hazelnut whipped cream tart

SUPPLEMENTARY OPTIONS

Selection of cheeses – Cornish quartz aged
Cheddar, Clawson Stilton, Somerset Brie & Rosary
Goats Ash served with oatcakes, celery, grapes,
Bramley apple & cider chutney

£18.75 PER PERSON

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