



CHICHELEY HALL

Banquet Menu

Starters

Confit Pork Belly / Cauliflower / Pickled Mustard Seeds / Roasted Apple Puree MS

Seasonal Soup / Croutons / Herb Oil

Goats Cheese Mousse / Roasted Beetroot / Walnuts / Curly Endive Salad D

Smoked Haddock Fish Cake / Tomato and Chili Salsa / Samphire F GL E D

Tomato and Mozzarella Salad / Balsamic Reduction / Basil Dressing V GF

Mediterranean Vegetables Stuffed Half Pepper / Tomato Sauce / VE GF

Smoked Salmon Roulade / Zesty Creamed Cheese / Crostini / Roasted Beetroot D F

Cull Chicken and Ham Hock Terrine / Piccalilli / Melba Toast GL MS

Main Course

Roasted Salmon / Spring Onion Potato Cake / Samphire / Lemon Salsa Verde F

Confit Duck Leg / Potato Gratan / Braised Red Cabbage / Orange Jus SD

Sundry Tomato and Spinach Gnocchi / Parmesan GL V

Wild Mushrooms Risotto / Parmesan V

Cauliflower Steak / Salsa Verde / Seasonal Vegetables VE GF

Braised Beef Cheek / Horseradish Mash / Broccoli / Jus D SD

Sea Bass Fillet / New Potato / Kale / White Wine Sauce F SD D

Chicken Breast / Wild Mushroom Sauce / Potato Cake / Seasonal Greens D

Slow Cooked Lamb Shoulder / Sweet Potato Mash / Mediterranean Vegetables / Jus SD

Pork Tender Loin / Cider Jus / Savoy Cabbage / Potato Gratan D SD

Dessert

Vanilla Cheesecake / Fruit Compote D GL

Lemon Posset / Raspberry D

Eton Mess with Passion fruit and Strawberry GF D

Chocolate and Clementine Tart / Vegan Vanilla Ice Cream VE GF

Chocolate Browne with Vanilla Ice Cream GF D

Chocolate Cake / Vanilla ice-cream GL D

Fruit Salad VE GF

Lemon Tart / Raspberry Sorbet GL D