

PRIVATE DINING MENU

CANAPÉS

Smoked salmon blinis, dill crème fraîche
Grilled courgette, asparagus and mozzarella roll (v)
Parmesan and Cayenne pepper cheese straws

TO START

Spiced butternut squash soup (v)
Roast pimento, sour cream, spring onion and chilli relish

Trio of organic salmon
Horseradish cream, lemon gel, beetroot relish

Salt-baked heritage beetroot (v)
Goat's curd, pomegranate dressing, toasted seeds

Twice-baked Winterdale Shaw cheddar soufflé* (v)
Romesco sauce, pumpkin seed salsa

Prawn & avocado cocktail*
Spiced Marie Rose sauce

Scorched beef, spiced tomato jam, rocket and crumbled aged feta cheese*

*(*Supplement £3 per person)*

CHILSTON PARK

HOTEL

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TO FOLLOW

Breast of Caldecott chicken

Gratin potatoes, crispy thigh, curly kale, bacon jus

Baked fillet of stone bass

Butternut squash purée, buttered greens, ras el hanout jus

Wild mushroom risotto (v)

Rocket and shaved Kelly's goat's cheese

Fillet of beef Wellington*

Fondant potatoes, green beans, caramelised shallot, thyme jus

Fillet of Atlantic halibut*

Crushed new potatoes, tenderstem broccoli, parsley cream sauce

Rump of lamb*

Champ mash, artichoke crisps, mint pesto

*(*Supplement £7 per person)*

TO FINISH

Sticky toffee pudding (v)

Butterscotch sauce, honeycomb ice cream

Caramelised lemon tart (v)

Berry sorbet

Pineapple Carpaccio (vg)

Mango sorbet, toasted coconut

Tarte Tatin* (v)

Vanilla ice cream

Profiteroles* (v)

Chocolate sauce, salted caramel cream

Lemon and vanilla cheesecake* (v)

Lemon sauce, meringue shards

*(*Supplement £3 per person)*

*Hand*PICKED
HOTELS

This is a sample menu only. Prices and dishes correct at time of publishing.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.