



20 DE MONTFORT SQUARE

Banqueting Menu A

3 courses - £25.00 per person

Roasted vine tomato, cheddar & horseradish soup

(v, gf, vg)*

Citrus cured salmon

preserved lemon & onion seed vinaigrette

(gf)

Chicken liver parfait

smoked tomato chutney, crostini

(g)*

Blade of beef

mushroom jus

(gf)

Pan fried supreme of chicken

sun-blushed tomato sauce

(gf)

Sea trout

chive cream sauce

(gf)

Beetroot wellington

beetroot gel

(v, vg)*

Above dishes served with fondant potatoes and seasonal vegetables

Vanilla cheesecake

salted caramel ice-cream

(v)

Lemon tart

mixed berry crème fraîche

(v, g)*

Sticky toffee pudding

toffee sauce, vanilla ice-cream

(v)

Tea, coffee & mints

v – vegetarian

gf – gluten free

vg - can be made vegan ; please ask for more details*

g – can be made gluten free; please ask for more details*

These prices are correct for 2019