

ETTINGTON PARK

HOTEL

Private Dinner Menu 1

One set menu to be selected or a pre-order is required 2 weeks prior to the event

Starters

Roast tomato and garlic soup, salted herb croutons, basil oil (ve)
Vegan Greek salad, vegan feta, red onion, tomato, cucumber, mint (ve)
Crispy smoked haddock fish cake, fresh fennel, orange and watercress salad
Chicken liver pâté, onion and orange chutney, freshly baked brioche

Intermediate Course

Set choice for the whole table

Sorbet £3 per person

Champagne and strawberry
Cucumber and lime
Gin and grapefruit

Mains

Herefordshire beef featherblade, sweet potato, scallion mash,
King trumpet mushroom, tenderstem broccoli, port wine jus

Chicken supreme, roasted rainbow carrots, carrot purée, cavolo nero

Oat-crusted Scottish salmon, lemon and thyme crushed potato, fine beans,
split vermouth butter sauce

Marinated tofu on katsu curry sauce, garlic sweet potato fries (ve)

Desserts

Sticky date pudding, salted toffee sauce, vanilla ice cream
Seasonal Eton mess, fresh berries, meringue (ve)
Orchard apple crumble, honeycomb ice cream
Chocolate and orange tart, vanilla cream

Cheese Course

Selection of British cheeses with chutney, grapes and biscuits
Individual portion - £8 per person or Platter for 10 - £65

Tea/Coffee

Add petit fours for £2 per person

Hand PICKED
HOTELS

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.