



DE VERE

LATIMER ESTATE



## Banqueting menu







DE VERE

## Three course menu

Please select 1 starter, 1 main and 1 dessert

### Starter

Smoked trout fillet chive salad, finished with crème fraîche

Classic Parma ham served with Galia melon & balsamic glaze

Ballotine of chicken, dressed with a Caesar dressing

Ham hock & pea terrine, with pea purée & apple chutney

Supplement £2.50+ VAT per person

Pressed terrine of duck, pancetta crisp, hoisin & sesame dressing,  
with watercress

Supplement £2.50+ VAT per person

Duo of salmon: smoked & beetroot gravadlax - blinis, pickled

Cucumber & lemon crème fraîche

Supplement £1.50+ VAT per person

### Main course

Pan roasted breast of chicken wild mushroom,

Seasonal vegetables & truffle mash

Stuffed spring chicken fondant potato, petit ratatouille, battered  
vegetables & rosemary café au lait

Grilled rainbow trout grilled baby fennel, baby leeks, cherry  
tomatoes with salsa verde

Lamb duo: braised shoulder & mini rump Dauphinoise potatoes,

Chantenay carrots, baby leeks & jus roti

Supplement £4.00+ VAT per person

Pan-fried sea trout crushed potatoes & black olive paste, grilled

Mediterranean vegetables with a lemon emulsion

Supplement £2.00+ VAT per person

Roast striploin of beef, dijon glaze (served pink) sea salt roast

potatoes, Chantenay carrots & Yorkshire pudding

Supplement £5.00+ VAT per person

If you have any food related allergies, please let a member of the service team know

Allergens: We can offer accurate information on ingredients, however, due to the open plan nature of our kitchens, we are unable to guarantee that dishes are 'free from' allergens. If you have any specific dietary requirements please alert a member of our team prior to ordering.

(v) denotes vegetarian, (ve) denotes vegan



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### Dessert

Chocolate & orange tart served with orange sorbet & toffee popcorn

Deconstructed Eton mess served with strawberry coulis

Sticky banoffee pudding butterscotch sauce, banana soil & vanilla  
pod ice cream

Mini profiterole towers duo of chocolate & caramel sauce

Supplement £2.00+ VAT per person

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