



DE VERE

WOKEFIELD ESTATE



Banqueting menu





DE VERE

OPTION 1

Starters

Duck liver & apricot pâté (SD/G)
Blackberries, apricot & ginger chutney

Carrot & sweet potato soup (Ve) (CE)
Coriander pesto

Mains

Roast breast of chicken (MI/CE)
Carrot mash, tenderstem, tomato & tarragon jus

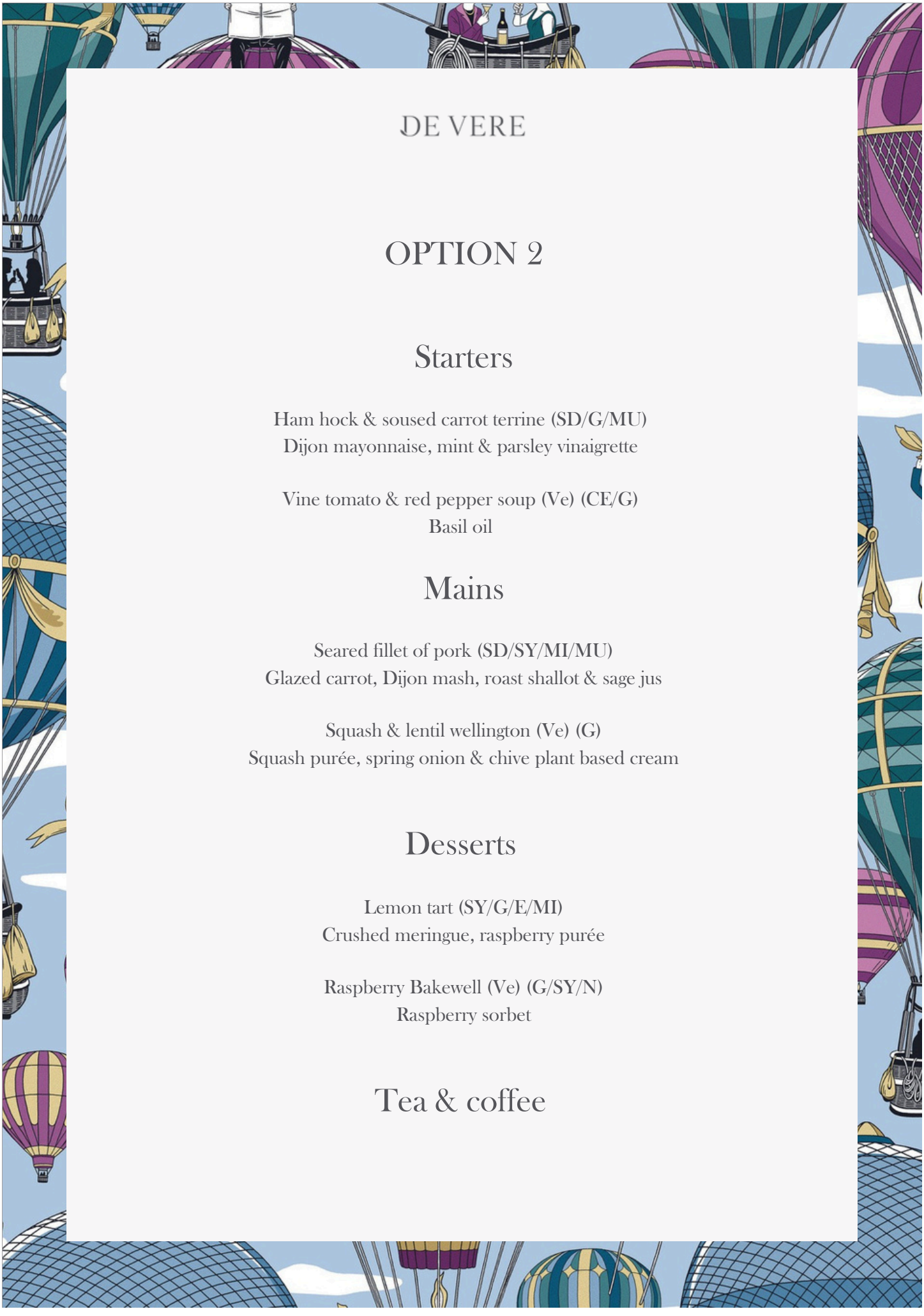
Linguine (Ve) (G/SY)
Broccoli, peas, spring onion plant based cream

Desserts

Sticky toffee pudding (SY/G/E/MI)
Salted caramel ice cream, liquid toffee sauce

Vegan chocolate fondant (Ve) (G/SY)
Mocha plant based ice cream

Tea & coffee



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OPTION 2

Starters

Ham hock & soused carrot terrine (SD/G/MU)
Dijon mayonnaise, mint & parsley vinaigrette

Vine tomato & red pepper soup (Ve) (CE/G)
Basil oil

Mains

Seared fillet of pork (SD/SY/MI/MU)
Glazed carrot, Dijon mash, roast shallot & sage jus

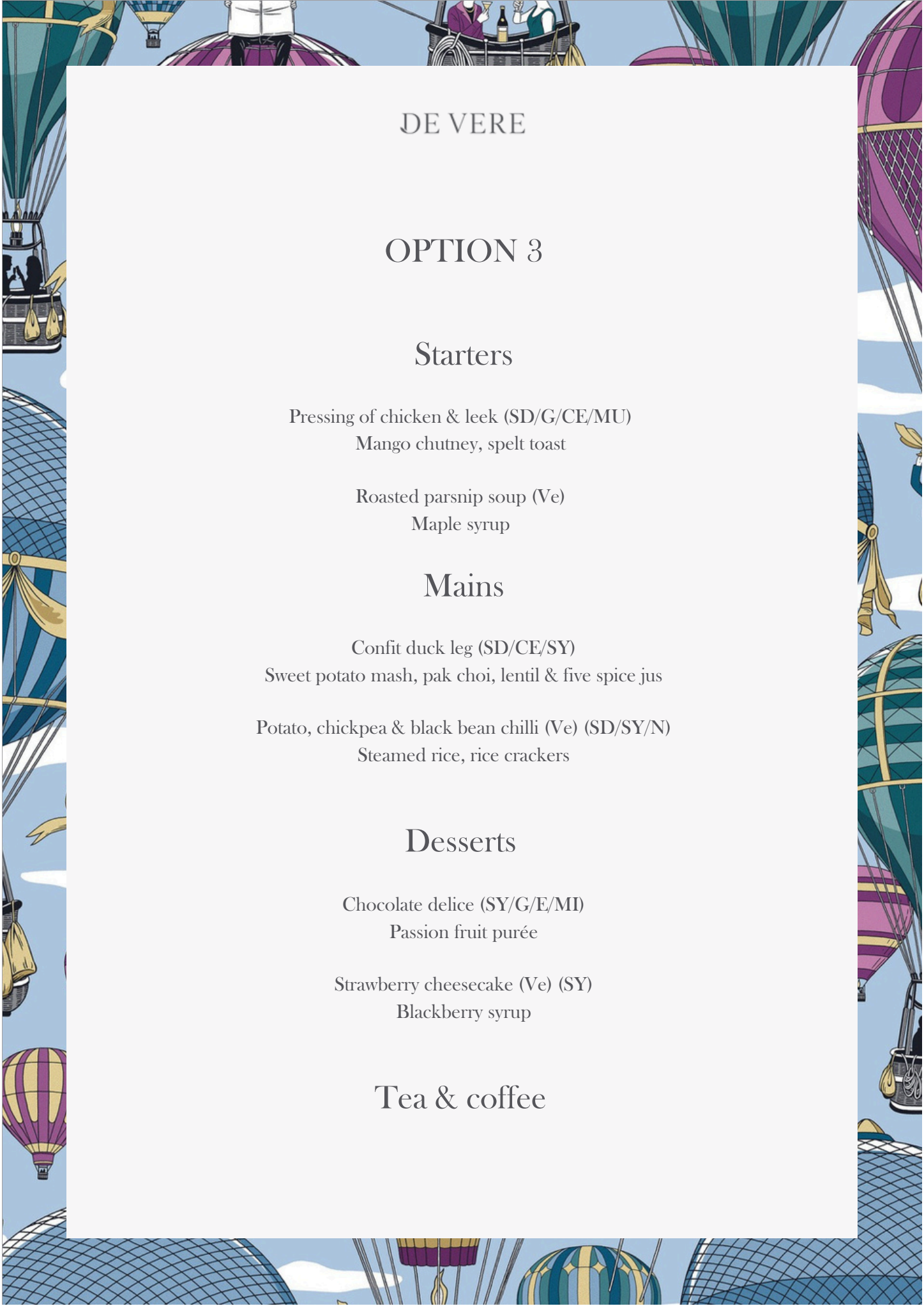
Squash & lentil wellington (Ve) (G)
Squash purée, spring onion & chive plant based cream

Desserts

Lemon tart (SY/G/E/MI)
Crushed meringue, raspberry purée

Raspberry Bakewell (Ve) (G/SY/N)
Raspberry sorbet

Tea & coffee



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OPTION 3

Starters

Pressing of chicken & leek (SD/G/CE/MU)
Mango chutney, spelt toast

Roasted parsnip soup (Ve)
Maple syrup

Mains

Confit duck leg (SD/CE/SY)
Sweet potato mash, pak choi, lentil & five spice jus

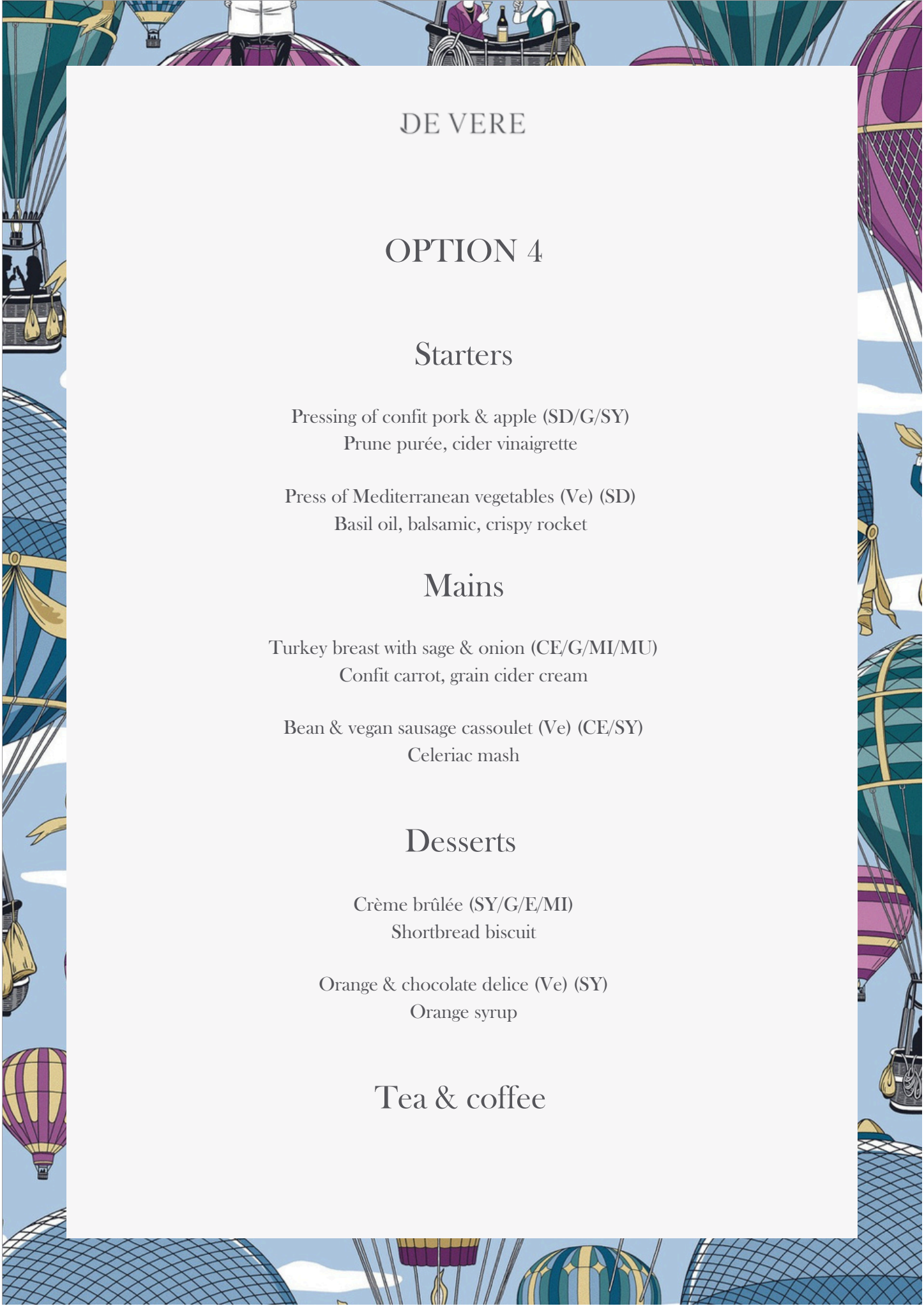
Potato, chickpea & black bean chilli (Ve) (SD/SY/N)
Steamed rice, rice crackers

Desserts

Chocolate delice (SY/G/E/MI)
Passion fruit purée

Strawberry cheesecake (Ve) (SY)
Blackberry syrup

Tea & coffee



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OPTION 4

Starters

Pressing of confit pork & apple (SD/G/SY)
Prune purée, cider vinaigrette

Press of Mediterranean vegetables (Ve) (SD)
Basil oil, balsamic, crispy rocket

Mains

Turkey breast with sage & onion (CE/G/MI/MU)
Confit carrot, grain cider cream

Bean & vegan sausage cassoulet (Ve) (CE/SY)
Celeriac mash

Desserts

Crème brûlée (SY/G/E/MI)
Shortbread biscuit

Orange & chocolate delice (Ve) (SY)
Orange syrup

Tea & coffee



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OPTION 5

Starters

Haddock, leek & spinach tart (E/G/F/MI/MU)
Light curry dressing

Carrot & sweet potato soup (Ve) (CE)
Coriander pesto

Mains

Roast breast of corn fed chicken (MI/CE)
Fondant potato, broccoli, roast garlic & thyme jus

Linguine (Ve) (G/SY)
Broccoli, peas, spring onion plant based cream

Desserts

Sticky toffee pudding (SY/G/E/MI)
Salted caramel ice cream, liquid toffee sauce

Vegan chocolate fondant (Ve) (SY/G)
Mocha plant based ice cream

Tea & coffee



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OPTION 6

Starters

Gin cured Scottish salmon (G/CE/F)
Beetroot, orange, dill, pomegranate, rye crisps

Beetroot & pomegranate salad (Ve) (G)
Fennel, orange, buckwheat, chard

Mains

Braised pork belly (MI/SY/SD)
Glazed carrot, colcannon, roast shallot & sage jus

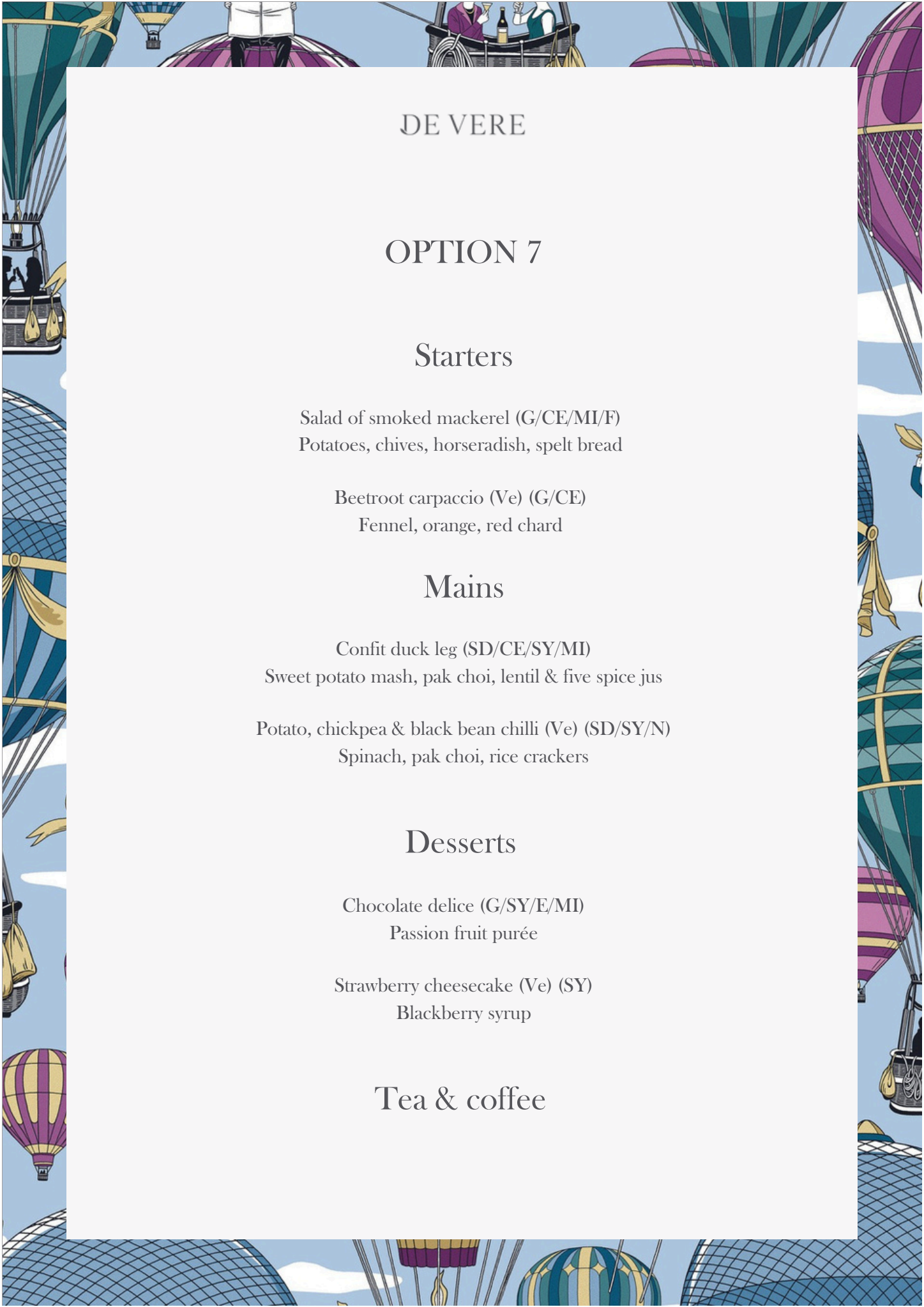
Squash & lentil wellington (Ve) (G)
Squash purée, spring onion & chive plant based cream

Desserts

Lemon tart (SD/G/MI/E)
Crushed meringue, raspberry purée

Orange & chocolate delice (Ve) (SY)
Orange syrup

Tea & coffee



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OPTION 7

Starters

Salad of smoked mackerel (G/CE/MI/F)
Potatoes, chives, horseradish, spelt bread

Beetroot carpaccio (Ve) (G/CE)
Fennel, orange, red chard

Mains

Confit duck leg (SD/CE/SY/MI)
Sweet potato mash, pak choi, lentil & five spice jus

Potato, chickpea & black bean chilli (Ve) (SD/SY/N)
Spinach, pak choi, rice crackers

Desserts

Chocolate delice (G/SY/E/MI)
Passion fruit purée

Strawberry cheesecake (Ve) (SY)
Blackberry syrup

Tea & coffee



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OPTION 8

Starters

Smoked duck breast (SD/G/SY)
Chicory, blackberries, orange vinaigrette

Press of Mediterranean vegetables (Ve) (SD)
Basil oil, balsamic, crispy rocket

Mains

24hr slow braised beef shin (MI/MU/CE)
Potato gratin, tenderstem, pearl onion & red wine jus

Bean & vegan sausage cassoulet (Ve) (SY/CE)
Parsnip mash

Desserts

Tahitian vanilla crème brûlée (SY/G/E/MI)
Shortbread biscuit

Bakewell tart (Ve) (G/N/SY)
Raspberry sorbet

Tea & coffee

Contains:

MI: Milk | MU: Mustard | CE: Celery | N: Nuts | PE: Peanuts | SE: Sesame | SY: Soya | SD: Sulphites | LU: Lupin | MO: Molluscs | F: Fish |
E: Eggs | G: Gluten | CR: Crustaceans
Suitable for: (V) Vegetarians (Ve) Vegans

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.

