



DE VERE

TORTWORTH COURT



Banqueting menu





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Starters

Classic Creamed Leek and Potato Soup with 'double Gloucester' on toast (V)(Mi, G, S)

Roasted Vine Tomato and Red Pepper Soup, basil and parmesan croutons (V) (G/SE/MI)

Spiced Carrot & cumin soup, naan bread croutons (V) (G)

Wild mushroom soup, blue cheese croutons (Mi/SD/G/SE)

Oak Smoked Salmon, caper berries, balsamic onions, lemon & herb dressing, rye bread (F, G, Mi)

Confit duck croquette, raisin purée, apple, soy dressing (G/Mi/S/E)

Supplement £5.00

Pate Maison, Infused with Cointreau & Dijon mustard, toasted brioche,
cornichons, onion marmalade (Mi/G/S/SD/M/SE/E)

Ham hock & pickled carrot terrine, pear chutney, toasted brioche (M/Mi/E/G/SD/SE)

Prawn and crayfish cocktail, gem lettuce, quail egg, lemon & herb dressing,
ciabatta crostini (F/CR/E/G/Mi/SE/S)

Supplement £3.00

Rosary Goat cheese & caramelized red onion tart, dressed rocket salad,
balsamic glaze (v) (G/Mi/SD/E/SE/S/M)

Beetroot falafel, pomegranate, tomato hummus, pea shoots (Se/G) (ve)

Sorbets

Raspberry / Mango / Mediterranean lemon / Champagne

Supplement £5.00



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Mains

Maize fed chicken breast, wrapped with streaky bacon, tender stem
broccoli, potato terrine, café au lait sauce (Mi/C/SD/M)

Free range Lemon and Herb Chicken Breast, thyme roasted potatoes,
seasonal greens, Port wine & shallot jus (Mi/C/SD/M)

Maple & soya glazed duck breast, braised savoy cabbage & pancetta, gratin
potato, duck jus. (G/Mi/S/C/SD)

Five-hour beef, ale-braised carrots, mashed potato,
red wine jus (C/Mi/SD/G)

Roasted beef fillet, wild mushroom fricassee, potato fondant,
port wine jus (C/SD/Mi)

Oven Roasted Rump of Lamb (served pink), dauphinoise potatoes,
minted pea puree, lamb jus. (SD/C/Mi)

Fillet of Salmon, crushed new potato cake, confit fennel,
white wine cream sauce (Mi/F/SD)

Roasted Loin of Cod Wrapped in Parma Ham, basil mash, fine beans,
vermouth cream sauce (Mi/F/SD)

Line caught sea bass, herb mash, caper & dill cream sauce,
fine beans (Mi/F/SD)

Butternut squash & Lentil Wellington, creamy mash. seasonal greens,
vegetarian gravy (C/G/Mi)

Spinach and ricotta tortellini, wild mushroom, truffle oil,
Italian parmesan (Mi/G/E)

Risotto, asparagus, green peas, white wine cream sauce,
shaved Italian cheese (Mi/SD)

Vegan Sweet potato, spinach and chick pea curry, crispy onion bhaji,
basmati rice (G/M) (ve)

Vegan Black olive Gnocchi, tossed with roasted bell peppers, wild
mushrooms, wilted rocket leaves (G) (ve)

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, please alert a member of staff prior to ordering.
(v) denotes vegetarian, (ve) denotes vegan, C: Celery / CR: Crustaceans / MI: Milk / E: Eggs / F: Fish / G: Gluten / P: Peanuts / L: Lupin / N: Nuts / M: Mustard / MO: Molluscs / S: Soya / SD: Sulphur dioxide / SE: Sesame
All supplement charges are charged per person



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Desserts

Chocolate truffle torte, whipped cream (Mi/E/S/N/G/SE/SD)

White Chocolate & raspberry cheesecake,
raspberry sauce (Mi/E/S/N/G/SE/SD)

Bramley Apple Crumble, vanilla ice-cream (Mi/E/S/N/G/SE/SD)

Salted Caramel & Milk Chocolate tart, toffee popcorn,
& caramel sauce (Mi/E/S/N/G/SE/SD)

Baked Vanilla Cheesecake, macerated strawberries (Mi/E/S/N/G/SE/SD)

Baked chocolate tart, whipped
Chantilly cream & berries (Mi/E/S/N/G/SE/SD)

Tart au citron, raspberries, meringue,
raspberry sorbet (Mi/E/S/N/G/SE/SD)

Tiramisu torte, chocolate sauce (Mi/E/S/N/G/SE/SD)

Warm chocolate fondant, toffee ice cream (Mi/E/S/N/G/SD/SE)

Exotic Fruit salad served with mango sorbet (vegan)

Vegan Chocolate and passion fruit tart, strawberry sauce. (S/N) (ve)

Vegan Chocolate and orange tart, strawberry sauce. (S/N/G) (ve)

Serving of tea & coffee

Petit fours (MI)

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