



DE VERE

CRANAGE ESTATE



Banqueting menu





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Starters

Prawn cocktail - with Marie Rose sauce, toasted six grain bread and Netherend Farm butter

Goat's cheese & roasted red beetroot tartlet - with honey,
toasted sesame seeds and roquette leaves (v)

Roasted butternut, sweet potato, ginger and chilli soup - with smoked
oil and warm artisan bread (Ve/GF/DF)

Pressed ham, smoked chicken and tarragon terrine - with spiced plum chutney, seasonal leaves
and toasted sourdough (mgt)

Winter bruschetta - with roasted sweet potato, ricotta, garlic, red onions and toasted cashew nuts,
dressed with smoked rapeseed oil and pea shoots (V/mgf)

Hot smoked salmon and spring onion croquette - with tartare sauce,
charred lemon and baby cress

Cantaloupe melon - roasted figs, crème fraîche and blossom honey (v/gf)

(V) - Suitable for vegetarians, (Ve) - Suitable for vegans, (mve) - Dish can be made suitable for vegans, (gf) - Dish is gluten free
(mgf) - Dish can be made gluten free. 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 dietary requirements, please inform a member of staff before ordering.



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Mains

Slow roasted beef brisket - with charred shallots, garlic and black pepper mash, steamed tender stem broccoli and carrots (gf/mdf)

Roasted pork loin - with apple sauce, caramelised roots, crispy roast potatoes and sage gravy (gf/df)

Sea salt, lemon thyme and cracked pepper roasted salmon fillet - with sweet potato fondant, braised baby gem, salt baked celeriac and a dill butter sauce (gf)

Pan fried chicken breast - with fondant potato, cavolo nero, green beans and a rich chasseur sauce - (gf)

Slow roasted leg of lamb - with rosemary, pancetta and potato boulangère, candied red cabbage, parsnips and red wine jus - (gf/df)

Vegetarian

Smoked Lancashire macaroni cheese - with pea shoots, truffle oil and garlic roasted ciabatta (v)

Thai curried sweet potato - with braised rice, fresh coriander and crispy red onions (Ve/gf/df)

Sautéed gnocchi - with parmesan, pesto, wild mushrooms, spinach and sour cream, topped with walnut crumb (v)

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Desserts

Traditional bread and butter pudding - with vanilla custard (V)

Winter berry crème brulee - with cinnamon biscotti
and brown sugar (V/mgf)

Apple and rhubarb crumble - with vanilla bean ice cream (Ve/gf/mdf)

Chocolate and orange torte - with ginger syrup (Ve/gf/df)

Fresh cream profiteroles - with warm chocolate sauce (V)

Chocolate fondant - with chocolate chip ice cream
and brandy steeped berries (V)

Cheshire Cheese board - with house chutney, red grapes, cheese biscuits
and Netherend Farm butter

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