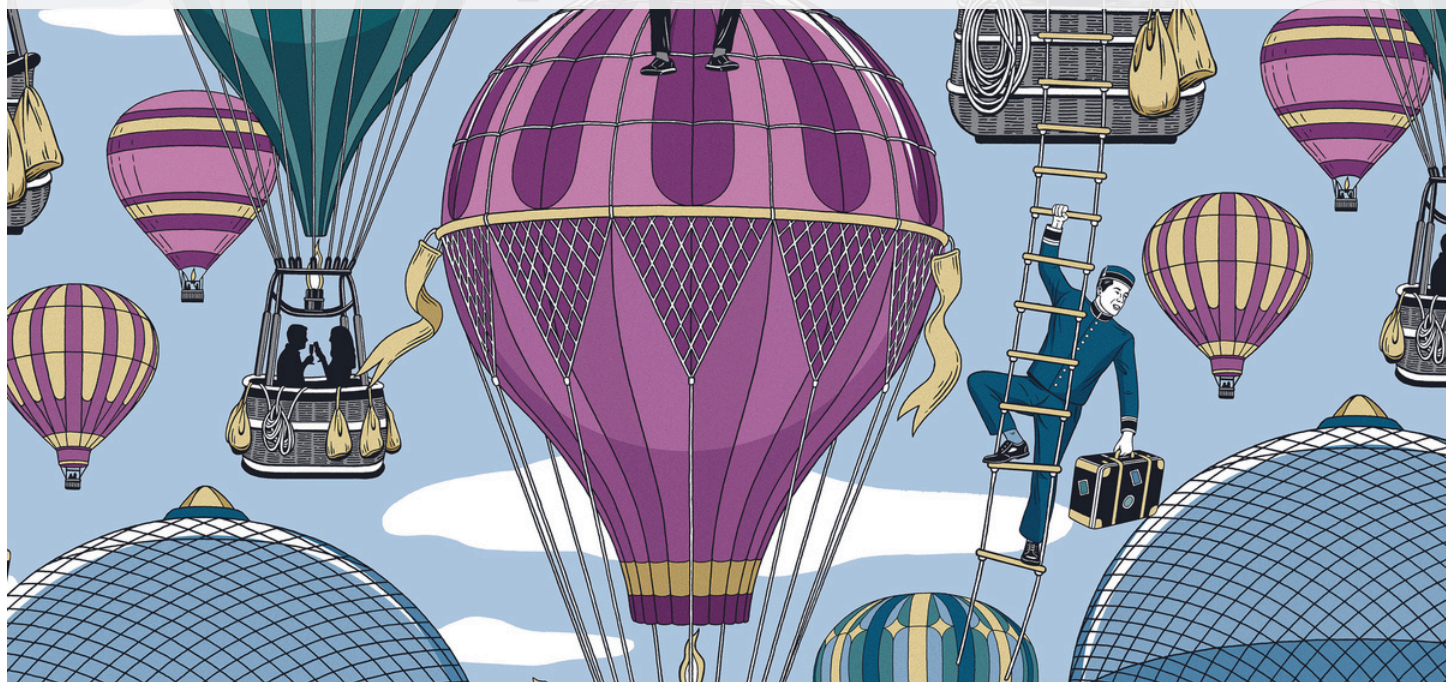




DE VERE

GRAND CONNAUGHT ROOMS

Banqueting Menu





DE VERE

Starter

Squid ink-cured Orkney Isle salmon with Asian flavours

chilli, star anise, ginger, lemon, radish micro herb salad
(Fish, Mustard)

Hot smoked English salmon

cauliflower mayonnaise, pickled cucumber, radish salad
(Fish, Egg, Mustard, Sulphites, Milk)

Honey, redcurrant marinated duck

beetroot puree, butternut squash, celeriac, onion cream
(Milk, Sulphites, Mustard)

Pressed guinea fowl & chicken terrine

black olive, apple quenelle, pomegranate reduction
(Milk, Egg, Sulphites, Mustard)

Beef carpaccio in Hoisin

coriander, oriental salad, roasted sesame seed and lime dressing
(Mustard, Gluten, Sesame, Sulphites)

Pressed hock with squash & cauliflower

Dijon, honey
(Mustard, Sulphites, Celery)

Chicken walnut and apricot terrine

red onion jam
(Milk, Egg, Sulphites, Nuts)

Allergens: We can offer accurate information on ingredients, however, due to the open plan 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.

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 / E: Sesame. Prices are inclusive of VAT at current rate



DE VERE

Main Course

Poulet Grand-Mère

spring onion, baby carrots, pomme puree, peas, tenderstem broccoli, light cream tarragon
jus
(Celery, Sulphites, Milk)

Coq au vin

spring onion, Chantenay carrots, new potatoes, peas and tenderstem broccoli
(Celery, Sulphites)

Seared British duck breast

miniature fondants, candied beets, baby carrots, plum sauce
(Celery, Sulphites, Soya)

Chicken filled with spinach

pine nut, dauphinoise potatoes, grilled courgettes, aubergines, fine beans, chicken
Madeira jus
(Celery, Sulphides, Milk, Egg)

Braised beef & ravioli

sweet potato, grilled courgette, fine beans, jus
(Gluten, Egg, Milk, Celery, Sulphites)

Herefordshire beef fillet

cauliflower crème, wild mushroom puree, fine beans, & red onion marmalade, truffle jus
(+ £5 supplement)
(Milk, Celery, Sulphites)

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DE VERE

Main Course

Roast English lamb rump

in honey, lavender, rosemary, garlic, croquet potatoes, spiced pepper ratatouille,
Rioja scented lamb jus (+£5 supplement)
(Celery, Sulphites)

Pressed pork belly

braised red cabbage, tender stem, horseradish & chive mash, caramel jus
(Celery, Sulphites, Mustard, Milk, Eggs)

Teriyaki marinated Loch Duart salmon

wakame sushi risotto, miso, lemon grass reduction, pak choy, shiitake mushroom
(Fish, Soya, Sulphites)

Grilled hake

pea puree, ratatouille, pearl barley, lemon cream
(Fish, Gluten, Milk, Sulphites)

Smoked haddock & parsley fishcake

wasabi mustard mayonnaise, pousse & samphire
(Fish, Egg, Mustard, Milk, Gluten, Sesame)

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Dessert

Passionfruit, white chocolate posset

chocolate cantuccini

(Gluten, Milk, Egg, Nut, Soya, Sulphites)

Dark chocolate and peanut butter gateaux

nut crumb, toffee crème

(Gluten, Peanut, Milk, Egg, Nut, Soya, Sulphites)

Wild berry and elderflower summer pudding

vanilla Chantilly

(Gluten, Milk, Nut, Soya, Sesame)

Strawberry and vodka mousse

lemon macaroon

(Gluten, Milk, Egg, Nut, Soya, Sulphites)

Blueberry and macadamia nut cheese cake

ginger cream

(Gluten, Milk, Egg, Nut, Soya)

White chocolate and lychee mousse

black pepper, honey cream

(Gluten, Milk, Egg, Nut, Soya, Sulphites)

Cherry and Amaretto cheesecake

granola, apricot crunch

(Gluten, Milk, Egg, Soya, Sulphites)

Milk chocolate and hazelnut praline

sour cream mousse

(Gluten, Milk, Egg, Nut, Soya, Sulphites)

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