



# De Vere Horsley Estate – Private Dining Menu

July, August and September 2025



## Starters

Potato and watercress soup  
(V/Ve)

Glazed goats cheese, crouton, summer vegetable salad, rocket pesto  
(V/Ve)

Smoked haddock fishcake, tartare sauce, lemon and dill pickled cucumber

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## Main

Poached salmon, new potato salad, cucumber, dill and fennel salad

Char grilled chicken breast, butternut squash puree, crispy gnocchi, tender stem, crispy sage, jus

Summer vegetable risotto, herb oil, crispy parmesan tuille  
(V/Ve)

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## Desserts

Vanilla cheesecake, passion fruit caramel, mango sorbet

Raspberry sorbet, fresh raspberries, shortbread biscuit

Chocolate orange tart, raspberry sorbet  
(V/Ve)

\*\* We can offer accurate information on ingredients, however, due to the open plan nature of our kitchen, 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\*\*