



DE VERE

Banqueting Menu



Assorted bread roll (SE/G) & butter (Mi)

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 and cumin soup, naan bread croutons (V) (G)

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

Oak smoked salmon, caper berries, balsamic onions, lemon and 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 and Dijon mustard, toasted brioche, cornichons, onion marmalade (Mi/G/S/SD/M/SE/E)

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

Prawn and crayfish cocktail, gem lettuce, quail egg, lemon and herb dressing, ciabatta crostini (F/CR/E/G/Mi/SE/S) (Supplement £3.00)

Rosemary goat cheese and 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

(Supplement £5.00)

Raspberry / Mango / Mediterranean lemon / Champagne

Mains

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

Free range roasted chicken breast, buttery mash, seasonal greens, port wine and shallot Jus (Mi/C/SD/M)

Maple and soya glazed duck breast, braised savoy cabbage and pancetta, gratin potato, duck jus. (G/Mi/S/C/SD) (Supplement £ 3.00)

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) (Supplement £10.00)

Oven roasted rump of lamb (served pink), dauphinoise potatoes, minted pea puree, lamb jus. (SD/C/Mi) (Supplement £7.00)



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 and dill cream sauce, fine beans (Mi/F/SD)

Butternut squash and lentil wellington, creamy mash. seasonal greens, vegetarian gravy (V) (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)



Desserts

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

White chocolate and 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 and milk chocolate tart, toffee popcorn and 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 and 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)
(Supplement £5.00)

Exotic fruit salad served with mango sorbet (VE)

Vegan chocolate and passion fruit tart, strawberry sauce. (S/N) (VE)

Vegan chocolate and orange tart, strawberry sauce. (S/N/G) (VE)



Desserts

Serving of tea and coffee

Petit fours (Supplement £7.50) (Mi)

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

