

The Weavers Room Selector Menu (suitable for up to 10 guests)

Please select 3 starters, 3 mains courses and 3 dessert options from the lists below for your guests to choose 2 weeks prior to arrival.

A menu is available advising which dishes contain the 14 major allergens.

Starters...

Soup of the day

Talbooth cured salmon gravadlax

Smoked trout mayonnaise, radish, apple and keta caviar

Cannelloni of creamed goats cheese and pickled beetroot (V)

Endive, hazelnuts and pear

Duck liver parfait with toasted brioche

Granola, apple and rocket

Barbecue glazed pork belly

Garlic aioli, tomato and shallot

Pan seared scallops and chorizo

Charred orange, ruby chard and basil pesto

Mains...

Fillet of dry aged Dedham Vale beef rossini (supplement of £8.25pp)

Rosti potato, spinach and Madeira jus

Breast of Devonshire duck

Fondant potato, wild garlic and shimeji mushrooms

Butter roasted guinea fowl

Slow cooked leg, pomme purée, glazed finger carrot and red wine jus

Pan roast pavé of cod

Herb risotto, broad beans and sauce americaine

Pan roast fillet of sea bream

Tiger prawn ravioli, fennel and caviar beurre blanc

Ricotta and cep dumplings (V)

Pine nuts, butternut squash, confit egg yolk and tenderstem broccoli

Desserts...

Orange panna cotta

Port reduction, orange curd, raspberries and pistachio sable

Warm chocolate fondant

Vanilla anglaise and cherry sorbet

Lemon meringue tart

Lime crème fraîche and lemon sorbet

Pineapple and coconut eton mess

Rum jelly and coconut sorbet

Millionaire chocolate tart

Strawberry sorbet and passion fruit sauce

Chef's selection cheese board (supplement of £1.65 per person)

Celery, homemade grape chutney, biscuits, grapes and raisin bread

OR

Cheese served as a separate course at £8.80 per person

Coffee and handmade chocolates

£50.00 per person including coffee