

The Weavers Room Selector Menu (suitable for up to 20 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.

Starters...

Soup of the day

Talbooth Smoked Salmon

Fennel and radish pickles, citrus crème fraîche and rye toast (F,G,Mk,SD)

Creamed Goats Cheese and Beetroot Cannelloni (V)

Pear, candied walnuts and endive (Mk,N,SD)

Duck Liver Parfait with Toasted Brioche

Candied cashews, apple and rocket (E,G,Mk,N,SD)

Barbecue Glazed Pork Belly

Garlic aioli, tomato and shallot (E,F,Mu,S,SD,Se)

Pan Seared Scallops and Chorizo

Charred orange, ruby chard and basil pesto (C,N,Mk,Mo,Mu,SD)

Mains...

Our main courses are accompanied by a selection of vegetables

Fillet of Dry Aged Dedham Vale Beef and Glazed Short Rib (supplement of £8.25pp)

Bone marrow, rainbow chard and potato boulangère (Ce,Mk,SD)

Breast of Devonshire Duck

Fondant potato, caramelised onion and rainbow chard (Ce,Mk,SD)

Butter Roast Corn Fed Chicken

Pomme purée, petit pois à la française (Ce,G,Mk,SD)

Pan Roast Pavé of Cod

Parmentier potatoes, artichoke, oyster mushrooms and truffle velouté (F,Mk,SD)

Pan Roast Fillet of Sea Bream

Potato pressing, samphire, mussel and saffron cream (F,Mk,Mo,SD)

Mushroom and Goats Cheese Cadeaux (V)

Cauliflower, confit egg yolk and curried velouté (Ce,E,G,L,Mk,Mu,SD)

ALLERGENS KEY:

[C] Crustaceans, [Ce] Celery, [E] Eggs, [F] Fish, [G] Cereals Containing Gluten, [L] Lupin, [Mk] Milk, [Mo] Molluscs, [Mu] Mustard, [N] Nuts, [P] Peanuts, [S] Soya, [SD] Sulphur Dioxide, [Se] Sesame seeds

Desserts...

Sticky Toffee Pudding

Vanilla Chantilly and caramel sauce (E,G,Mk,SD)

Warm Chocolate Fondant

Vanilla Anglaise and cherry sorbet (E,G,Mk,SD)

Warm Fig Bakewell

Fig leaf ice-cream and port reduction (E,G,Mk,N,SD)

Blackcurrant and Chestnut Pavlova

Vanilla meringue, blackcurrant compote and chestnut purée (E,Mk,N,SD)

Belgian Milk Chocolate Marquise

Lime curd, coconut and brown butter sponge (E,G,Mk,SD)

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

Celery, homemade grape chutney, biscuits, grapes and raisin bread (Ce,G,Mk,Mu,N,SD)

OR

Cheese served as a separate course at £9.50 per person

Coffee and truffles, fudge and biscuit (E,G,L,Mk,N,SD)

£52.50 per person including coffee

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