

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,Mk,Mo,Mu,N,SD)

Mains...

Our main courses are accompanied by a selection of vegetables

Fillet of Dedham Vale Beef and Glazed Short Rib (supplement of £5.50pp)

Chestnut mushroom, Boulangère potatoes, shallot rings and watercress (Ce,Mk,SD)

Breast of Devonshire Duck

Fondant potato, spring peas, grelot onions and lavender jus (Mk,SD)

Butter Roast Corn Fed Chicken

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

Pan Roast Pavé of Chalk Steam Trout

Jersey Royals, 'Nduja sauce, samphire and crispy oyster (C,F,G,Mk,Mo,SD)

Pan Roast Fillet of Sea Bream

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

Poached Spring Truffle Dumpling (V)

White asparagus, broad beans, potato tuile, red pepper and golden raisins (E,G,Mk,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)

Raspberry Ripple Cheesecake

Lemon balm, vanilla poached raspberries and vanilla ice cream (G,Mk,SD)

Elderflower, Strawberry and White Chocolate Pavlova

Strawberry and lime sorbet (E,Mk,SD)

Belgian Milk Chocolate Marquise

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

Chef's selection cheese board (supplement of £2.50 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)

£60.00 per person including coffee

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