

The Dower House Hotel & Spa

Banqueting Menu Selector

Select your menu choosing a set menu for all guests.

Should you wish to offer a choice of two options (pre-orders required) there will be a supplement of £2.00 per person.

We are happy to cater for special dietary requirements.

The following menus are a selection of the many dishes we can prepare.

The menu choices offered are only suggestions and we are always happy to discuss any of your own ideas or tastes.

Prices are stated on the Main Course and include a choice of one Starter and one Dessert for all your guests.

All our menus are served with warm bread rolls, a selection of seasonal vegetables, freshly brewed coffee and chocolates.

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Starters

Please select one of the following starters

Hot

**Supreme of Smoked Salmon with Sweet & Sour Red Onions,
Chive Yoghurt**

**Crab Cakes with Thai Spices.
Chilli Dipping Sauce**

**Warm Salad of Chicken & Chorizo,
Wild Rocket & Mesculan Leaves, Balsamic & Chilli Dressing**

**Deep Fried Camembert with Cranberry Relish
Dressed Wild Leaves**

Cold

**Half a Galia Melon
Berry Compote, Mint & Sorbet**

The Dower House Prawn Cocktail

**Salmon Terrine,
Rape Seed Oil, Tartare Dressing**

**Warm Fillet of Red Mullet,
Salad Nicoise**

**Chicken Caesar Salad,
Baby Gem, Pancetta & Parmesan**

**Italian Platter of Buffalo Mozzarella,
Parma Ham, Marinated Plum Tomato**

**Ham & Pease Pudding Terrine,
Piccalilli, Dressed Leaves**

**Smooth Chicken Liver Parfait,
Homemade Chutney, Toasted Brioche**

**Goats Cheese & Sun Blushed Tomato Tart,
Micro Herb Garnish**

**Grilled Mediterranean Vegetable Tian,
Basil Oil & Balsamic Dressing**

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Soup

All soups can be taken as an intermediate course
for a supplement of £6.00 per person

- Slow Roasted Tomato & Basil Soup with Basil Crostini**
- Cockie Leekie Soup with Crispy Fried Leeks**
- Creamed Wild Mushroom Soup with Tarragon Dumplings**
- French Onion Soup with a Parmesan Crouton**

Sorbet courses

A sorbet course can be added as an intermediate course
for a supplement of £6.00 per person

- Champagne Sorbet with a White Peach Coulis**
- Raspberry Sorbet with Blackcurrant Puree**
- Green Apple Sorbet & Raisin Coulis**
- Lemon Sorbet with Lime Syrup**
- Mango Sorbet & Passion Fruit Coulis**

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MAIN COURSES

Please select one of the following main courses

Cumberland Sausage Ring on Grain Mustard Mash, Caramelised Onions, Rich Red Wine Sauce	£24.95
Crab & Ginger Crusted Roast Salmon Supreme, Crushed New Potatoes, Coriander Butter Sauce	£24.95
Pan Roast Chicken Breast with Spring Onion Mash, Bacon, Mushroom & Button Onion Jus	£24.95
Carved Pork Loin with Yorkshire Pudding, Mustard Mash, Cider & Herb Roasted Gravy	£24.95
Roast Chicken Breast wrapped in Smoked Bacon, Filled with Sage & Onion Stuffing, Duck Fat Potatoes, Roast Gravy	£27.95
Roast Sirloin of Yorkshire Beef with Yorkshire Pudding, Roast Potatoes, Traditional Gravy	£27.95
Poached Plaice Fillet filled with Smoked Salmon Mousseline, Lime & Tomato Concasse Butter Sauce	£27.95
Pan Fried Pork Escalope filled with Smoked Applewood Cheese Wrapped in Pancetta, Lyonnaise Potatoes, Tomato Stew	£27.95
Pan Fried Chicken Breast filled with Parma Ham Farce, Dauphinoise Potatoes, Diane Sauce	£27.95
Herb Crusted Rack of Lamb with Dauphinoise Potatoes, Honey Scented Jus	£32.95
Honey Duck Breast with Kirsche soaked Cherry Sauce, Herb Roasted Chateau Potatoes	£32.95
Pan Fried Sea Bass Fillet with Parma Ham wrapped Asparagus, Roasted New Potatoes, Pancetta Cream Sauce	£32.95
Pan Fried Fillet of Beef with Roasted Shallots and Wild Mushrooms, Fondant Potato, Port Wine Sauce	£35.95
Fillet of Atlantic Halibut, Pea and Charred Artichoke Risotto, Crab Bon Bons	£35.95

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DESSERTS

Please select one of the following desserts

Hot

**Sticky Toffee Pudding, Butterscotch Sauce
Vanilla Ice Cream**

**Traditional Jam Sponge,
Double Cream Custard**

**Spiced Apple & Sultana Crumble,
Vanilla Crème Anglaise**

Cold

Profiteroles with White & Dark Chocolate Sauce

**Vanilla Cheesecake,
Raspberries and Raspberry Coulis**

**French Apple Tart with Pear Anglaise,
Caramel Ice Cream**

**Rich Belgian Chocolate Truffle,
Rum & Raisin Ice Cream**

**Chocolate & Orange Tart,
Citrus Syrup, Chantilly Cream**

Tiramisu Torte – The Classic Italian Pick-Me Up

**Lemon Tart with Fresh Strawberries,
Vanilla Ice Cream**

**White Chocolate Cheesecake,
Raspberry Ripple Ice Cream**

**Classical Crème Brulee,
Shortbread Biscuit**

**Apple & Caramel Cheesecake,
Honeycomb Ice Cream**

**Homemade Bakewell Tart,
Vanilla Anglaise, Cherry Ice Cream**