



*Intro*

## IMPORTANT DETAILS FOR ORDERING

Please choose one starter, one main and one dessert for all your guests to eat. The vegetarian dish can also be pre-ordered. We can also adjust dishes for any allergy or dietary.

All menu selections, allergies and dietaries need to be submitted to our events team 10 days prior to your event.

Canapés £10 for 3 canapes per person

3 courses is £85\* - please choose starter, main, dessert

4 courses is £100 - you will receive a second starter as an additional course

*or £105 if you choose BBQ monkfish as additional course*

5 courses is £115 - you will receive the fish as an addition

*\*Lunches are £65 for 3 courses*

# HAMPTON MANOR



## CANAPES

Duck liver parfait, sherry, tarragon  
Hot smoked trout fish cake, dill  
Godminster truffle cheese custard, onion

## STARTER

Confit salmon, horseradish sauce, wild rice  
Burrata, garden beetroot, toasted seeds  
Paté en croute, cornichons, pickled walnuts

## FISH COURSE

Hand dived scallop, xo sauce, maitake (Additional fish course £15 or starter upgrade £10)

## MAIN COURSE

Ox cheek, Hereford beef rump, artichoke, bone marrow  
Cotswold white chicken, broccoli, jamon sauce  
Merrifield duck, fennel, prune ketchup, green peppercorn sauce  
Cauliflower steak, artichoke, seaweed sauce  
BBQ monkfish, sea beetroot, tartare sauce

Beef Wellington. 30 day dry aged Aubrey Allen Hereford beef fillet (Main course upgrade, £20)

All main courses served with boulangère potatoes, dressed hispi cabbage (on the day)

## CHEESE COURSE

Pink lady tart tatin, Colston Basset Stilton (Additional cheese course £10)

## DESSERT

Ginger and Mandarin baked Alaska  
Apple tarte tatin, vanilla ice cream  
Black forest trifle, hazelnut

CHEESEBOARD *optional extra*  
£20 supplement

# HAMPTON MANOR