



HATTON COURT  
THE COTSWOLDS

## Banqueting Menu – Bronze

### Starters

Cream of Leek & Potato Soup, Crème Fraiche

Chicken Liver & Chilli Parfait, Red Onion & Cider Chutney, Brioche

Ballantine of Salmon & Dill, Olive Mascarpone, Citrus Vinaigrette

Sweet & Sour Aubergine, Beetroot, Tomato, Pine Nuts, Feta Cheese

### Main

Braised Feather Blade of Beef, Potato Cake, Pearl Onions, Broad Beans

Pan Fried Breast Of Chicken, Pancetta, Broad Beans & Red Onion Anna Potato

Roast Fillet of Salmon, Olive Oil & Blush Tomato Potato, Creamed Leeks

Gateau of Roasted Vegetables, Spiced Cous Cous, Barigoule Sauce

### Dessert

Dark Chocolate & Cherry Tart, Clotted Cream, Orange Syrup

Sticky Date Pudding, Butterscotch Sauce, Vanilla Cream

Eton Mess, Chantilly Cream & Fruit Coulis

Passion Fruit & Mango Cheesecake, Mango Puree

£25.00 Per Person