

CHEWTON GLEN

THE DINING ROOM

PRE ORDER GUIDELINES

13-24 GUESTS – PRE ORDER REQUIRED IN ADVANCE FROM THE FULL MENU DETAILED BELOW

25 + GUESTS – PLEASE CHOOSE THE SAME MENU FOR THE ENTIRE PARTY COMPRISING OF ONE STARTER, ONE MAIN COURSE & ONE DESSERT

SOUTH COAST MACKEREL NIÇOISE [D,E,F,G,Mu,SD]

CHARRED WYE VALLEY ASPARAGUS, GOATS' CURD, PUFFED SEEDS, ZHOUG [D,E,G,Mu,N,SD]

PRESSING OF SMOKED HAM HOCK, CHARRED PINEAPPLE, CRISP QUAIL'S EGG [Ce,D,E,G,Mu,SD]

CHARGRILLED DRY-AGED SIRLOIN STEAK
TRIPLE-COOKED CHIPS, GREEN PEPPERCORN SAUCE [Ce,D,E,G,SD]
£8 SUPPLEMENT APPLIES

CHALK STREAM TROUT, COURGETTE, CASHEW, PENANG CURRY [Ce,D,F,G,N,SD]

CONFIT LAMB BELLY, PEARL BARLEY, COURGETTE, BASIL [Ce,D,G,SD]

PEA, CHAMPAGNE & MINT RISOTTO, BABY LEEKS, SWISS CHARD [D,N,SD]

DARK CHOCOLATE FONDANT, RASPBERRY, ROSE [D,E,G,N,S,SD]
(PLEASE ALLOW 15 MINUTES COOKING TIME)

GLAZED CALAMANSI TART, PINK PEPPERCORN MERINGUE [D,E,G,SD]

CHERRY & VANILLA MILLE FEUILLE, MASCARPONE, BASIL, LIME [D,E,G,S]

SIDES £4 PER DISH

CAESAR SALAD [D,E,F,G,Mu] CHOPPED SALAD [Ce,Mu,N,SD] TRIPLE COOKED CHIPS [G]
HARICOT VERT & SHALLOTS [D,SD] SPROUTING BROCCOLI, CAPERS, ALMONDS [D,N,SD]

ALLERGEN KEY – [C] CRUSTACEANS, [Ce] CELERY, [D] DAIRY, [E] EGGS, [F] FISH, [G] GLUTEN, [L] LUPIN, [Mo] MOLLUSCS [Mu] MUSTARD, [N]
NUTS, [P] PEANUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS

£32.00 PER PERSON BASED ON THREE COURSES
£4.95 PER PERSON COFFEE & CHOCOLATES [D,N,S,SD]

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL