

CHEWTON GLEN

THE DINING ROOM

REDUCED GROUP A LA CARTE MENU

[V] SOUP OF THE DAY [Ce,D]

[V] ISLE OF WIGHT TOMATO SALAD, BURRATA, WATERMELON, OLIVE, BASIL [D,E,G,S,SD,Se]

BALLOTINE OF DUCK LIVER, SALAD "WALDORF", TOASTED BRIOCHE [Ce,D,E,G,N,SD]

CHESIL SMOKERY SMOKED SALMON, SOUR CREAM & CHIVES [D,F,G]

DRESSED DEVONSHIRE CRAB, APPLE, RADISH AND CELERIAC [C,Ce,E,G]

WILD SEABASS, UDON NOODLES, CHILLI AND LIME RAMEN [Ce,F,G,S,SD,Se]

CHARGRILLED SIRLOIN OF BEEF, TRIPLE COOKED CHIPS, FRENCH BEANS & BÉARNAISE [D,E,G,SD]

JURASSIC COAST VEAL, COURGETTE, TOMATO, RICOTTA, OREGANO [Ce,D,G,S,SD]

SOY-GLAZED QUANTOCK DUCK BREAST, FRICASSÉE OF BABY VEGETABLES [Ce,D,G,S,SD]

[V] BARBECUED CAULIFLOWER, SMOKED ROSARY GOATS' CHEESE
ALMOND, WINCHESTER WATERCRESS [D,E,G,N,SD]

RASPBERRY AND WHITE CHOCOLATE DELICE, ELDERFLOWER SORBET [D,E,G,N,SD,S]

BAKED CHEESECAKE, NEW FOREST STRAWBERRY, BASIL, FINGER LIME [D,E,G,N,SD]

PEACH AND CHERRY GRATIN, AMARETTO SABAYON [D,E,G,N,SD]

VALRHONA CHOCOLATE & ORANGE MOUSSE [D,E,G,N,S,SD]

ICED CHEWTON GLEN HONEYCOMB PARFAIT [D,E,G]

THREE COURSE MENU - £60 PER PERSON

COFFEE AND CHOCOLATES - £4.95 PER PERSON [D,N,S,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

CHEWTON GLEN

THE DINING ROOM

CHEESE COURSES

GRILLED CROTTIN DE CHAVIGNOL [D,N,G]
FRISÉE SALAD, PINE NUTS, DRIED APRICOTS
£9.75 PER PERSON

PLATED SELECTION OF CHEESES £13.00 PER PERSON [D,N,Ce,G]

CHEESE BOARD £20 per person (FOR 10 GUESTS) [D,N,Ce,G]

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

PRE ORDER GUIDELINES

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

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