

A decorative graphic consisting of numerous thin, white, wavy lines that create a textured, water-like effect. The lines are arranged in a roughly rectangular shape, centered on the page.

Banqueting menu

DE VERE



About our menu

Working with some of the best produce available from British butchers, fishmongers and grocers, our chefs have designed a banqueting menu which showcases traditional recipes and hearty flavours that have been brought up-to-date with modern cooking techniques.

In addition to the banqueting dishes showcased in this presentation, our chefs will of course be happy to provide food for other times of the day. Our Smart Space meeting and event menus have been designed with Wendy Martinson, OBE our group nutritionist. Key to Smart Space is offering our guests a well-balanced and nutritious menu – delegates can start the day at one of our Burr & Co. refreshment stations, enjoying tea and coffee with a sweet treat or healthy energy booster. Lunch is served buffet-style in our restaurant, giving our guests an experience to savour.

We recognise some of our guests have specific nutritional requirements and allergies, and we can cater for these where required.

For more information, visit [devere.com](https://www.devere.com)



Starters

Land



Pressed ham hock terrine,
caramelised apple, sourdough



Confit duck croquette,
raisin purée, apple, soy dressing



Pressed smoked chicken,
tarragon mayonnaise, roast onion chutney

Sea



Blowtorched salmon, pickled cucumber,
beetroot, horseradish snow



Soused mackerel,
Granny Smith apple, rocket salad

Garden



Wild mushroom soup,
lemon oil (v)



Whipped goat's cheese, salt-baked beetroot,
hazelnuts, beetroot syrup (v)



Carrot, red lentil and coriander soup,
butter-roasted croutons (v)



Mains

Land



Roasted chicken, potato gnocchi,
mushroom, thyme



5-hour beef, ale-braised carrots,
mashed potato, red wine sauce



Corn-fed chicken, charred spring onions,
potato terrine, wild mushrooms



Crusted beef fillet, spring onion,
celeriac, truffle

Sea



Roasted sea bass,
seaweed-poached potatoes, confit fennel



Butter-roasted hake,
white bean cassoulet, braised leeks

Garden



Black olive gnocchi, roasted artichoke,
wilted rocket, olive oil (v)



Portobello mushroom and Blue cheese Kiev,
tarragon and spinach crumb (v)



Grilled halloumi, ratatouille
and boccocini lasagne (v)



Desserts



Whipped egg custard tartlet,
shortbread, pear, nutmeg (v)



Lemon curd tart,
raspberries, meringue, raspberry sorbet (v)



Vanilla panna cotta,
poached fruit, blackcurrant sorbet



Orange crème brûlée,
shortbread crumb, chocolate (v)



Warm chocolate fondant,
hazelnut, honeycomb ice cream (v)



Dark chocolate tart,
pistachio crumb, vanilla ice cream (v)

Banqueting menu

Starters

Land

Pressed ham hock terrine,
caramelised apple, sourdough

Confit duck croquette,
raisin purée, apple, soy dressing

Pressed smoked chicken,
tarragon mayonnaise, roast onion chutney

Sea

Blowtorched salmon, pickled cucumber,
beetroot, horseradish snow

Soused mackerel, Granny Smith apple,
rocket salad

Garden

Wild mushroom soup, lemon oil (v)

Whipped goat's cheese, salt-baked beetroot,
hazelnuts, beetroot syrup (v)

Carrot, red lentil and coriander soup,
butter-roasted croutons (v)

Mains

Land

Roasted chicken, potato gnocchi,
mushroom, thyme

5-hour beef, ale-braised carrots,
mashed potato, red wine sauce

Corn-fed chicken, charred spring onions,
potato terrine, wild mushrooms

Crusted beef fillet, spring onion,
celeriac, truffle

Sea

Roasted sea bass,
seaweed-poached potatoes, confit fennel

Butter-roasted hake,
white bean cassoulet, braised leeks

Garden

Black olive gnocchi, roasted artichoke,
wilted rocket, olive oil (v)

Portobello mushroom and Blue cheese Kiev,
tarragon and spinach crumb (v)

Grilled halloumi, ratatouille
and boccocini lasagne (v)

Desserts

Whipped egg custard 'tart', shortbread,
pear, nutmeg (v)

Lemon curd tartlet, raspberries,
meringue, raspberry sorbet (v)

Vanilla panna cotta,
poached fruit, blackcurrant sorbet

Orange crème brûlée,
shortbread crumb, chocolate (v)

Warm chocolate fondant,
hazelnut, honeycomb ice cream (v)

Dark chocolate tart,
pistachio crumb, vanilla ice cream (v)

Coffee and petits fours

Thank you