

*widbrook grange*

## party menu

2 courses 29.95 per person

3 courses 34.95 per person

for groups of 10 or more

### from the pantry choose 4 options

Guinea fowl galantine, homemade piccalilli (gf)

Beef rillettes, spiced tomato chutney, brioche croutons, dressed rocket salad (gfo)

Rabbit & local ham ballotine, honey caviar, carrot chutney (gf)

Home cured salmon, beetroot chutney, chervil mousse (gf)

Citrus infused mackerel, olive biscuit, cucumber, mixed herbs (gfo)

Soup in a soup, rustic bread (gfo) (v)

Goats cheese & beetroot terrine, horseradish & violet potato salad, cinnamon melba toast (gfo) (v)

Red onion & garden pea crostini, mix leaves crisp, orange salad (gf) (vegan)

### from the kitchen choose 4 options

Slow roasted feather blade of beef, fondant potato, glazed heritage carrots, red cabbage hash, port jus

Pan roasted Wiltshire pork tenderloin, crispy almond pig oyster, leek & sweet potato gratin, wild mushroom & beer sauce (gf)

Rosemary marinated lamb rump, heritage carrots, sage polenta, black garlic jus (gf)

Gin marinated duck breast, red mash, pineapple salsa, organic cider sauce (gf)

Pan roasted guinea fowl breast, smoked garlic, crushed potato, buttered savoy cabbage (gf)

Widbrook beef burger, Godminster cheddar, pancetta, hand cut chips, spiced tomato chutney (gfo)

Grilled cod loin, butternut squash risotto, roasted peppers, sweet potato crisps, orange & Chardonnay sauce (gf)

Butternut squash ravioli, cauliflower risotto, almond crusted courgette, basil & gorgonzola sauce (v)

Heritage carrot boulangier, carrot orange puree, raisin & caper sauce (gf)

## from the larder choose 4 options

Strawberry & basil cheesecake & strawberry textures (gfo)

Mango meringue pudding, tuile, coconut & fennel ice cream, blood orange sauce (gf)

Traditional sticky toffee pudding, vanilla ice cream, whipped cream, toffee sauce

Trio of chocolate, borozzi torte & tonka cherry compote, chocolate sorbet,  
chocolate mousse (gfo)

Brownie, milk chocolate sauce, vanilla ice cream (gfo)

Selection of local cheeses, Bath soft, Basset blue, Godminster cheddar, fig celery  
chutney (gfo)

Selection of homemade ice cream & sorbets (gf)

*GF - Gluten Free, GFO - Gluten Free Option available, V - vegetarian. All ingredients are locally sourced and freshly prepared on site. Please let us know if you have any allergies or dietary requirements. Groups of 10+*