



SHENDISH MANOR
HOTEL & GOLF COURSE

Banqueting Selection – Menu 1

£29.95 per person

Starters:

Pressed Ham Hock Terrine, Picalilli, Toasted Sour Dough (D,G,SD)

Roasted Pepper and Tomato Soup, Toasted Almonds (N, V)

Mains:

Pot Roasted Breast of Chicken Supreme, Sun Dried Tomato and Herb Mash,
Asparagus, Grape Cream Sauce (D)

Wild Mushroom Risotto, Asparagus and Chive Butter Sauce (D,V)

Desserts:

Profiteroles with Chantilly Cream Chocolate Sauce and Chocolate Soil (D, G, N)

Fresh Fruit Salad with Orange Sorbet

Tea / Coffee & Mints

Peanuts, Lupine, Celery (C), Fish (F), Molluscs (MOL), Milk, Cereals, Crustaceans, Eggs, sulphur Dioxide (SD), Soy/Soya, and Mustard (M), Suitable for Vegetarians (V), Contains Gluten (G), Contains Dairy (D), Contains Nuts (N), Contains Sesame (S).