



SHENDISH MANOR  
HOTEL & GOLF COURSE

## **Banqueting Selection – Menu 2**

£38.95 per person

### **Starters:**

Confit Duck Terrine, Spiced Plum Chutney, Toasted Brioche (D, G)

Golden Beetroot Salad with Goats Cheese and Watercress (V, D)

Sweet Potato and Coconut Soup, Served with Naan Bread (G,D, V)

### **Mains:**

Slow Cooked Belly of Pork, Sweet Carrot and Potato Mash, Hisby Cabbage, Broccoli and Paprika Jus (G, D)

Seared Fillet of Cod, Garlic Crushed Potato, French Beans, Chive and Tomato Cream Sauce (D, F)

Slow Braised Feather Blade of Beef, Horseradish Mash, Parmetier Root Vegetable, Wild Mushroom and Port Jus (D, G)

### **Desserts:**

Lemon Tart, Raspberry Sorbet and Coulis (D, G)

Panacotta, Fruit of Forest Compote, Lavender Biscuit (D, G)

White Chocolate Torte Served with Strawberry Ice Cream (D, G)

### **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).