



THE LISMOYNE HOTEL

Banqueting Menu A

Starters

Soup options (please choose one for everyone)

Pea and Ham soup/ carrot and coriander/ cream of tomato m

Tian of smoked chicken, and pancetta, micro herbs su, m, e

Ham and herb potato croquette, mustard sauce g, mu*,

Smoked mackerel pate, crostini, pea shoots f, m, g*

Creamy garlic mushrooms on toasted brioche m, g*

Mains

Chicken Kiev, roasted new potatoes, season greens, garlic sauce g, e, m*

Roast cod with herb crust, saute potato, panache of green vegetable, lemon
butter sauce f, g, m, *

Classic liver and bacon, creamy mash, savoy cabbage, red wine and onion gravy
m, su

Homemade cottage pie, vegetable medley, red wine jus m, su, g*

Butterbean and cheddar crumble, herbed potato v, m, g

Dessert

Bread and butter pudding g, m, e

Steamed treacle sponge m, e

Homemade apple pie g

Passion fruit and raspberry panna cotta, shortbread m, g*

Black forest chocolate gateau and cream e, g, n, so, m

£22.95 for 2 course

£26.95 for 3 course

Tea/coffee £3.50pp

Please choose 1 option for each course for everyone, an alternative meal can be offered for allergies and dietary requirements



Menu content abbreviations for your information:

Ce – celery C – crustaceans E – egg F – fish G – cereals containing gluten
L - lupin M – milk & dairy Mo _ molluscs Mu – mustard N - tree nuts
P – peanuts Se – sesame Sh – shellfish So soybeans Su – sulphur dioxide & sulphites
Vg – vegan V – vegetarian * can be adapted to gluten free