



THE LISMOYNE HOTEL

Banqueting Menu B

Starters

- Oriental chicken skewers *g,e,m,*
- Cod & chorizo fishcake, wholegrain mustard sauce, watercress *f,e,m,su,g*
- Duck and port pate, plum & apple chutney, sourdough *m,su,g*
- Goats cheese tart with figs, olives and capers *m,g,*
- Welsh rarebit, red onion marmalade *v,g,m,su* (vg & gf option available)

Mains

- Confit duck, leek & potato gratin, tenderstem broccoli, port jus *m,su*
- Seared fillet of Salmon crushed new potato, mange tout, sauce vierge, samphire *f,m,*
- Steak and ale pie, chive mash, baton carrots, red wine jus *g,m,su,e*
- Lemon and thyme roasted breast of chicken, dauphinoise potato, cabbage and bacon, pan gravy *m,su*
- Spinach and Ricotta lasagne, garlic ciabatta, artisan salad *v,g,m,e*

Dessert

- Sticky toffee pudding butterscotch sauce, vanilla custard *e,m,g*
- Plum and berry crumble vanilla custard *e,m,*
- Lemon meringue pie with vanilla ice *e,m,g,so,n,p*
- Chocolate Torte with salted caramel gelato *e,m,g,*
- Citrus panna cotta with berry compote *m*

£24.95 for 2 course

£29.95 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