



THE LISMOYNE HOTEL

Banqueting Menu C

Starter

Duck with cognac, plum & apple chutney, sourdough croute m,su,g*

Beetroot gravlax salmon, horseradish cream micro herbs f,m,e

Watermelon, minted feta and pink onion salad m

Somerset brie and asparagus cheesecake m,g,e,so

Croquet Monsieur- Ham, poached egg, toasted muffin, hollandaise g,e,m,

Main

Pave sirloin of beef, pommes Anna potato, vegetable medley, red wine jus g*

Herb crusted fillet of Sea bass with parmesan crushed potato, tender stem and salsa verde g,f*

Roasted belly of pork, roast potatoes with thyme, braised red cabbage, pan gravy su,g*

Chicken and leek pie, buttered mash, panache of green vegetables, cock-a-leekie sauce g,e,m,

Mushroom & mixed nut wellington with brie and cranberry, new potato, roasted root vegetables, tarragon jus g,e,m,n,p,se

Dessert

Sticky Toffee Pudding, butterscotch sauce, with vanilla ice cream g,e,m,

Homemade cherry pie, vanilla custard g,e,m

Salted caramel brownie with white chocolate ice cream e,m

Passion fruit tart, Bakewell ice cream g,e,m

Lemon and raspberry posset with shortbread m,g*

£27.95 for 2 course

£34.95 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