

# AUTUMN / WINTER BANQUETING MENU

## STARTERS

Roasted tomato and smoked paprika soup (v)

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Kedgeree fishcake, beurre blanc sauce

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Beetroot tart tatin, soft goats cheese, balsamic dressing (v)

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Confit chicken and grilled courgette pithivier, creamy tarragon velouté

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## MAIN COURSES

Confit duck leg cassoulet

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Blade of beef braised in Guinness, grilled mushroom, caramelised baby onions, horseradish & potato mash

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Fish & seafood pie, cheddar mash

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Seared corn fed chicken, chorizo, thyme risotto

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Vegetarian nut roast, braised red cabbage, roasted potatoes, gravy & Yorkshire pudding

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## DESSERTS

Chocolate meringue, praline cream, chocolate syrup

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Baileys crème brûlée

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Chocolate mousse, chocolate brownie, white chocolate foam, honeycomb

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Steamed sticky toffee pudding, vanilla custard

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Please choose 2 starters, 2 mains (plus vegetarian option if required) and 2 desserts for your entire party

£22.95 per person

# 19

**NINETEEN**

— AT BRICKHAMPTON —

### FOOD ALLERGIES AND INTOLERANCES

Please ask about the ingredients in your meal, when confirming your food choices.

Thank you