

AUTUMN / WINTER BANQUETING MENU

STARTERS

Roasted tomato and smoked paprika soup (v)

Kedgeree fishcake, beurre blanc sauce

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

Confit chicken and grilled courgette pithivier, creamy tarragon velouté

MAIN COURSES

Confit duck leg cassoulet

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

Fish & seafood pie, cheddar mash

Seared corn fed chicken, chorizo, thyme risotto

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

DESSERTS

Chocolate meringue, praline cream, chocolate syrup

Baileys crème brûlée

Chocolate mousse, chocolate brownie, white chocolate foam, honeycomb

Steamed sticky toffee pudding, vanilla custard

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

Coffee & mints

£23.95 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