

The Bridgewater Hall

Lunch & Dinner Banqueting Menus

Three courses from £26.95 per person

Starters

Butternut squash and thyme cherry tomato crostini, with basil pesto and seasonal micro herbs (v)	£5.75
Seasonal soup, with bread rolls and butter (v)	£5.95
Slow cooked pork belly, poached chicken and apricot terrine with a beetroot and apple relish	£6.00
Salmon "Three Ways" Cured beetroot salmon, salmon tartar & confit of salmon, accompanied by lime and dill crème fraiche, baby watercress and a Vienna crisp	£6.55
Pressed asparagus, artichoke and fennel terrine, with a sun-blushed tomato salad and red pepper pesto (v)	£6.55
Confit duck roulade rolled in toasted sesame seeds, with chilli plum jam and chicory leaves	£7.35
Bread rolls and butter	£1.50

Meat & Fish Main Courses

Supreme of chicken marinated in garlic and coriander, served on Indian-spiced chickpeas, rice, butternut squash, mixed peppers, red onion and baby corn	£15.95
Pan-fried corn-fed chicken breast, with sliced ballotine of corn-fed chicken leg, stuffed with minced pork, sage and beetroot, served with fondant potato, purple sprouting broccoli and a tomato jus	£16.50
Roast saddle of lamb, scented with lemon, cumin, garlic and rosemary, stuffed with spinach mousse and served with a potato, carrot and celeriac gratin, green bean bundles and a red wine jus	£17.75
Pan-fried sea trout, with saffron and red onion couscous pearls, baby vegetables and harissa oil	£18.85
Baked lemon cod fillet on a warm bed of new potatoes, green beans, mixed olives, anchovies, soft boiled egg and a herb vinaigrette	£19.95
Slow cooked blade of beef and oxtail, bound with shallots, bacon & wild mushrooms, chateau potatoes, wilted spinach, curly kale and a red wine and thyme sauce	£20.85

Vegetarian Main Courses

Portobello mushroom, sweet potato, spinach and courgette gâteau, with a korma and coriander cream	£15.00
Beetroot, artichoke and sorrel risotto in a filo pastry basket, with courgette crisps and saffron cream	£15.60
Butternut squash, coriander and sweet potato tart, accompanied by fresh asparagus, broad beans and sun-dried tomato pesto	£16.25

Desserts

Baileys and shortbread cheesecake with candied orange (v)	£5.25
Lemon & basil posset, with a crisp poppy seed tuile biscuit	£5.30
White chocolate marquis, with a blackberry and raspberry salad and mint syrup (v)	£5.30
Tiramisu with kirsch-soaked giotte cherries and chocolate sauce (v)	£5.30
Strawberries "Three Ways" Mini strawberry tart, strawberry sorbet, and macerated strawberries in ginger and maple syrup	£6.00
Selection of regional cheeses, served with grapes, banana bread, chutney and biscuits	£6.00

Beverages

Tea & coffee	£2.40
Tea, coffee & mints	£2.85
Tea, coffee & petits fours	£5.35
Selection of aperitifs	Price on request

Special dietary requirements catered for and allergen information available – please contact the Conference & Events Team for more information

ALL PRICES EXCLUDE VAT AT THE CURRENT RATE

