



Set Menu

£47.00 PER PERSON

Choose your meal from the selection below of one starter, main and dessert for all your guests.

STARTERS

Beetroot cured Scottish salmon, sour cream, pickled cucumber **(f)**

Pressed terrine of ham & parsley, balsamic red onions, pea puree

Chicory & watercress salad, poached pear, Burts Blue cheese & red wine dressing **(v)**

White onion & truffle oil soup, herb croutons **(v)**

Chicken and pistachio tian, seasonal leaves, crisped pancetta, and a sherry shallot dressing

Devilled mackerel with marinated tomatoes, basil & mustard dressing

MAINS

Rack of new season lamb, olive herb crust, gratin dauphinois, olive & rosemary jus

6oz fillet steak, potato pave, parsnip puree with roasted carrot & port sauce

Roasted cod loin, seared onions, bacon, mushrooms with a bourguignon sauce

Chicken ballotine wrapped in bacon, peas fricassee, whipped potato & supreme sauce

Baked hake with celeriac purée, wilted spinach and peas with a red wine sauce and Parma ham

Harissa marinated Cauliflower steak, toasted hazel nuts, pomegranate, kale and a vegetable jus **(V)**

DESSERTS

Baked New York Cheesecake Lemon glaze, blueberry compote, lemon crème fraiche & peel

Selection of British cheeses, plum chutney, grapes, celery, and assorted crackers

Vanilla crème Brule classic shortbread

Glazed Passion fruit posset with shortbread biscuit

Chocolate and mango tart, mango coulis and chocolate crumb

Apple tart, vanilla ice cream & calvados toffee sauce

Some items contain egg, gluten, dairy, sulphites, fish, molluscs, crustations, celery, mustard, peanuts, soya, lupin, nuts, sesame seeds.



DoubleTree by Hilton Stoke on Trent

Etruria Hall, Festival Way, Stoke on Trent, Staffordshire ST1 5BQ

T: 01782 609933 | E : conferences@dtstoke.com

www.etruriahall.co.uk

stokeontrent.doubletreebyhilton.com