



STANLEY HOUSE
HOTEL & SPA

SEASON TO YOUR TASTE

For parties of 30 guests or more, the dishes available for your event are as follows, with supplementary costs shown where appropriate. Please choose one starter, one main and one dessert for all guests. If you or any of your guests have a food allergy, intolerance or sensitivity, please advise us in advance

To Start

Seasonal melon and fruits, passion fruit dressing (vegetarian/vegan/dairy free/gluten free)	£included
Cream of tomato soup, garlic croutons, basil (v)	£included
Cream of seasonal vegetable soup with garden herbs	£included
Deep fried fish cake, jalapeno tartar, frisee salad, herb oil	£included
Ham hock press, minted pea salsa, quail's egg, mustard mayonnaise and shoots	£1.50
Salad of Beef Bresaola and new potatoes, black olive, wild rocket, sun dried tomato, parmesan	£2.50
Cider braised pork belly, celeriac and apple puree, toasted hazelnuts, apple syrup	£1.50
Potted prawns, wholemeal toasts, lemon, watercress	£4.00
Goat's cheese and chive terrine, red grape chutney, walnut praline (v)	£1.50

To Follow

Fricassee of artichokes, truffled mousseline potatoes, garlic mushrooms, roasted celeriac and hazelnut gremolata (Vegan/vegetarian/dairy free/gluten free)	£included
Roast breast of chicken, potato terrine, charred sweetcorn, smoked bacon popcorn, chicken butter sauce	£included
Pan fried fillet of seabass, polenta mash, baby artichoke, fine beans, and caper dressing	£included
Honey and mustard glazed roast loin of pork, sage and onion mash, seasonal vegetables, black pudding, apple and cider gravy	£included
Confit leg of duckling, tarragon crushed potatoes, fine beans, and orange butter sauce	£included
Serrano ham wrapped cod fillet, parsley mash, mariniere mussels, buttered samphire	£5.50
Slow cooked shoulder of lamb, roasted root vegetables, white onion puree, cocotte potatoes, and a rosemary and garlic sauce	£6.50
Roast sirloin of beef, horseradish mash, seasonal vegetables, Yorkshire pudding, red wine sauce	£13.00

To Finish

Sticky toffee pudding, toffee sauce and vanilla ice cream	£included
Pecan pie, toffee ripple ice cream	£included
Cherry Bakewell, toasted almond ice cream, cherry compote	£included
Steamed Bramley apple sponge pudding, vanilla custard	£included
Seasonal fresh fruit meringue nest, pressed raspberries, chantilly cream	£included
Dark chocolate and orange marquise, marmalade ice cream	£included
Strawberry daiquiri mousse, pistachio nut sponge	£included
White chocolate cheesecake, passion fruit sorbet	£included
Soya milk and vanilla panna cotta, seasonal poached fruits (Vegan/vegetarian/dairy free/gluten free)	£included