

ETTINGTON PARK

HOTEL

Private Dining Menu

To start

Soup (ve)

Spiced pumpkin, truffle oil, savoury granola

Chicken liver & bacon paté

Spiced plum chutney, brioche

Sea bass

Lemon, thyme, fennel risotto

Main course

Duo of Herefordshire beef

12hr braised feather blade, rump noisette, sweet potato gratin,
caramelised shallot, tender stem

Baked Atlantic cod loin

Haricot bean & chorizo cassoulet, leek

Winter vegetable roulade (ve)

Red wine lentils, salt-baked celeriac, forest mushroom

Dessert

White chocolate cheesecake

Passionfruit, orange sorbet

Dark chocolate fondant

Mint ice-cream

Lemon tart (ve)

Raspberry sorbet

£45 per person

*Hand*PICKED
HOTELS

A discretionary service charge of 10% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Inclusive of VAT at current rate.

ETTINGTON PARK

HOTEL

A Taste of Ettington

Soup

Spiced pumpkin, greek yoghurt, savoury granola

Islay scallops

Pork croquette, cauliflower, apple

Sorbet

Pear & prosecco

Herefordshire beef

Suet pudding, fillet medallion, celeriac

Cotswold honey sponge

Milk ice-cream, mulled wine fruits

**Five courses £55 per person
£75 per person with wine flight**

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Vegan Tasting Menu

Soup (ve)

Leek & potato, wild rice, honey & spelt loaf

Heritage tomato

Grilled fig, tomato & herb tea

Sorbet

Pear & prosecco

Winter vegetable roulade

Salt-baked celeriac, artichoke, forest mushroom, braised red wine lentils

Rice pudding

£45 per person

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Greek-themed Menu

Fassolatha (bean soup) with horiatiko psomi bread
Mint roasted lamb
Olive oil, garlic, oregano chicken (gyros)
Domates yemistes (stuffed tomatoes) (v)
Vegetable souvlaki
Greek yogurt
Tzatziki & taramosalata
Tabouleh salad
Roasted red pepper hummus
Toasted pitta
Stuffed vine leaves
Greek salad
Grilled & marinated Mediterranean vegetables
Moussaka
Horta Vrasta (boiled leafy greens)

Selection of Greek Desserts

Loukoumades (Greek doughnuts)
Galaktoboureko (Greek custard pie)

£35 per person

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