



NUTFIELD PRIORY

HOTEL & SPA

PRIVATE DINING MENU

For groups of up to 19 guests

Please choose two starters, two main courses and two desserts for your guests to pre-order in advance

For groups of 20 guests and over

Please choose a set menu (one starter, one main course and one dessert) for all guests

SOUP - £4 per person

Chicken and sweetcorn

Cauliflower cheese

Cream of chestnut mushroom (v)

Butternut squash (v)

Roast pepper (v)

Spicy parsnip (v)

STARTERS

Potted smooth chicken liver and Madeira parfait
Fig and onion chutney, toasted brioche

Ham hock terrine

Celeriac salad, mustard emulsion

Traditional smoked salmon

Brown bread and butter, mixed leaves, lemon dressing, cracked black pepper

Classic prawn cocktail

Brown bread and butter

Baked tartlet of goat's cheese and beetroot (v)
Rocket salad, rocket dressing

Roast tomato soup with basil and olive oil (vg)

SORBET - £4 per person

Champagne and strawberry (v)

Pimm's and lemonade (v)

Orange and rosemary (v)

Raspberry and basil (v)

Lemon (v)

Passionfruit (v)



*Hand*PICKED
HOTELS

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. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.