

STANBROOK ABBEY

HOTEL
WORCESTER

Bespoke Dining Experience

Canapés

Confit leek & potato velouté

Smoked salmon & lemon pith mousse
Pickled cucumber, coriander cress and sauce vierge

Dill & lemongrass sorbet

Noisette of beef

Caramelised onion purée, cavolo nero, sauce verte, salsa verde, red wine split jus

Chocolate & salted caramel torte, honeycomb, rum & raisin ice-cream

Award-winning local cheeses, preserves, pickles and frozen grapes

Coffee, infusions & petits fours

£80 per person

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.

*Hand*PICKED
HOTELS

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Build your own Italian

Interactive and informal options, suitable for indoor and al fresco dining. Perfectly accompanied by our bespoke cocktail packages.

Antipasto selection & hand baked artisan loaves

Platters of Italian cured meats and salamis

Burrata & acquasala

Build your own hand stretched stone baked pizza

Classic Caesar

Caprese salad

Giardiniera salad

Insalata di riso

Gelato & sorbetto bar

Baked Taleggio with torn basil & tomato focaccia

£35 per person

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Intimate Dining

Build a dining experience perfect for you

Chicken & watercress terrine, truffle mascarpone, caramelised onion purée & sourdough

Beetroot cured salmon, cucumber & apple pickle, mouli & fennel salad

Spiced parsnip & apple velouté, beurre noisette, celery cress

Tenderloin of Old Spot pork, parsnip rosti, pickled blackberries & apricot

Wild mushroom, rocket & pecorino gnocchi, honey & chive

Poached seabream, herb crushed potato, lemon & ginger beurre blanc, tender stem broccoli
& pickled radish

Raspberry & white chocolate brioche budding, crème Anglaise

Glazed lemon tart, passionfruit curd & raspberry sorbet

Chocolate & salted caramel delice, honeycomb ice-cream

£45 per person

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