

Banquet Menu: B

PENVENTON PARK HOTEL

2 Courses: £38 per person

3 Courses: £45 per person

Freshly Baked Roll & Butter (V,VGNOR)



Vegetable Soup
Croutons (VGN)

Ham Hock Terrine
Piccalilli, toast

Classic Smoked Salmon
Crisp lettuce, lemon emulsion, capers

Duo of Melon & Berries
Mint & ginger syrup (VGN)



Root Vegetable Wellington
Roast potatoes, seasonal vegetables, vegetable Gravy (VGN)

Braised Shoulder of Lamb
Roast potatoes, seasonal vegetables, rich gravy

Roast Topside of Beef
Roast potatoes, seasonal vegetables, rich gravy

Oven Baked Salmon Fillet
Crushed new potatoes, broccoli, herb hollandaise



Vanilla Cheesecake
Fresh berries (V)

Sticky Toffee Pudding
Sea salt caramel sauce (V)

Mango Panna Cotta
Fresh raspberries (VGN)

Chocolate Delice
Raspberry gel (V)



Tea, Coffee & After Dinner Mints (V)

Please Read Our Allergy Statement | V: Vegetarian, VGN: Vegan, OR: On Request