

PRIEST HOUSE

— BY THE RIVER —

Group Dining, A

TO START

Pressed Ham Hock, Homemade Piccalilli and Toast (gfa)

Gateaux Of Crab, Avocado, Apple, Watercress and Sauce Vierge (gf)

Bruschetta of Smoked Aubergine, Field Mushroom, Rocket and Pine Nuts (gfa,n,vea)

TO FOLLOW

Breast of Chicken, Dauphinoise Potato, Confit Carrot, Crispy Leek and Port Jus (gf)

Fillet of Cod Fondant Potato, Sumac Roasted Cauliflower, Romesco Sauce, Lemon and Chive Beurre Noisette (gf,n)

Tagliatelle, Slow Roast Tomato, Broccolini, Feta Cheese and Basil Salmariglio (vea)

TO FINISH

White Chocolate and Hazelnut Praline with Pistachio Ice Cream (gf, n)

Vanilla Cheesecake with Raspberry Compote

Selection of Ice Creams and Sorbets (gf, vea)

Key: Gf = Gluten free, Gfa = Gluten free available, V= Vegetarian, Ve =Vegan
N= Contains nuts

Please ask a member of staff if you have any dietary requirements or allergies



PRIEST HOUSE

— BY THE RIVER —

Group Dining, B

TO START

French Onion Soup with Gruyere Croute (gfa)

Parma Ham, Roast Fig and Rocket Salad with Aged Balsamic (gf)

Twice-Baked Goat's Cheese Soufflé with Cumberland Sauce (vea)

TO FOLLOW

Slow Roast Pork Collar, Crispy Black Pudding, Wilted Kale, Caramelised Apple and Cider Jus

Fillet of Bass, Crushed Potatoes, French Beans and a Tomato and Tarragon Beurre Blanc

Aubergine Piccata with Courgette Ribbons and Tomato Fondue (vea, gfa)

TO FINISH

Vanilla Panna Cotta with Fresh Strawberries (gf, vea)

Apple and Almond Tart with Cinnamon Custard (n)

Selection of Ice Creams and Sorbets (gf, vea)

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PRIEST HOUSE

— BY THE RIVER —

Group Dining, C

TO START

Smoked Haddock Hash with a Poached Egg and Hollandaise Sauce (gf)

Bang Bang Chicken, Asian Slaw and Peanut Dressing (gf, n)

Homemade Falafel with Piquillo Peppers and Tahini Dressing (gf, vea)

TO FOLLOW

Daube of Beef Bourguignon with Creamed Potatoes and Roast Parsnip (gf)

Brochette of King Prawns with Roast Vegetable Cous Cous and Chermoulah

Balsamic Red Onion, Feta Cheese and Pinenut Pissaladiere with Rocket and Parmesan Salad (vea)

TO FINISH

Chocolate Lava Pudding with Clotted Cream Ice Cream

Eton Mess (gf)

Selection of Ice Creams and Sorbets (vea)

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PRIEST HOUSE

— BY THE RIVER —

Group Dining, D

TO START

Panzanella Salad (gfa, vea)

Real Ale Battered Cod Cheeks with Tartare Hollandaise

Duck Spring Rolls with Rice Noodle Salad and Plum Sauce

TO FOLLOW

Pulled Lamb Shank Shepherds Pie with Buttered Greens and Mint Gravy (gf)

Fillet of Salmon with Mussel and Saffron Tagliatelle

Wild Mushroom and Truffle Risotto with Parmesan Crackling (v)

TO FINISH

Dark Chocolate Tart with Vanilla Mascarpone

Lemon Parfait with Blueberry Compote (gf)

Selection of Ice Creams and Sorbets (vea)

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