DOUBLETREE
BY HILTON™
BRISTOL – CADBURY HOUSE

Banquet Menus

FOR ALL BANQUET MENUS PLEASE CHOOSE ONE STARTER, MAIN COURSE AND DESSERT FOR ALL YOUR GUESTS

IF YOU WISH TO PROVIDE THE MENU AS A CHOICE MENU TO YOUR GUESTS A SUPPLEMENT CHARGE OF £3.00 PER PERSON (MENU A), £4.00 PER PERSON (MENU B), £5.00 PER PERSON(MENU C), £6.00 PER PERSON (MENU D) WILL APPLY AND A TABLE PLAN WITH A BREAKDOWN OF MENU CHOICES WILL BE REQUIRED

ANY DIETARY REQUIREMENTS CAN BE CATERED FOR IF KNOWN IN ADVANCE

Banqueting Menu A
£28 per person

Roasted Tomato Soup, Basil Crisp (V)

Ham Hock Terrine, Apple & Cider Chutney, Toasted Crute

Smoked Mackerel Pate, Yellow Chilli Jam, Rye Bread

Roasted Chicken Breast, Duck Fat Roast Potatoes, Spinach, Buttered Greens, Gravy

Local Somerset Pork Chop, Bubble & Squeak, Curly Kale, Roasted Apple, Gravy

Baked Salmon Fillet, Spring Onion & Basil Potato Cake, Buttered Spinach, Confit Tomato Sauce

Gnocchi, Spinach Sauce, Deep Fried Broccoli Florets (v)

Profiteroles, Chantilly Cream, Warm Chocolate Sauce

Lemon & Mascarpone Cheesecake, Chocolate Stick, Fresh Berries

English Berry Eton Mess, Fresh Mint

Tea, Fresh Filtered Coffee and Chocolate Mints

Full Allergen Information available on Request

Banqueting Menu B
£30 per person

Leek & Potato Soup, Rosemary Cream (V)

Chicken Liver Pate, Plum Chutney, Gherkins, Toasted Brioche

Smoked Haddock & Mozzarella Fishcake, Poached Duck Egg

Pumpkin & Lentil Curry, Coriander Rice (v)

12 hour Braised Lamb Shank, Pomme Puree, Buttered Cabbage, Bacon Crisp, Gravy

Roast Striploin of Beef, Homemade Yorkies, Duck Fat Fondant Potatoes, Baby Carrots & Turnips, Swede Puree, Red Wine Sauce

Grilled Sea Bream, Roasted Courgettes & Asparagus, New Potatoes, Lemon Butter

Trio of Chocolate Mousse, Honeycombe Ice Cream

Warm Sticky Toffee Pudding, Butterscotch Sauce

Lemon Posset, Shortbread, Fresh Raspberries

Tea, Fresh Filtered Coffee and Local Fudge

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Banqueting Menu C
£35 per person

Cauliflower Veloute, Cheddar Cheese Crute, Truffle Oil (V)

Basil Poached Sea Bass, Sweetcorn Puree, Baby Leek, Parsnip Crisp

Potted Duck, Green Peppercorns, Toasted Soughdough

Braised Featherblade of Ashdale Beef, Bolongere Potato, Braised Salsify, Roasted Carrots, Celeriac & Horseradish Puree, Red Wine Sauce

Duo of Welsh Lamb, Roasted Rack & Braised Neck, Duaphinoise Potato, Curly Kale, Pea Ragu, Chargrilled Leek, Red Wine Jus

Roasted Red Mullet, Confit Wild Mushroom, Wild Mushroom Veloute, Truffle Oil, Spinach

Roasted Butternut Squash, Quinoa, Toasted Seeds, Blue Vinny (v)

White Chocolate Cheesecake, Blueberry Compote

Amoretti Truffle Tort, Crème Fraiche, Strawberries

Spiced Apple and Pecan Crumble with Mascarpone Vanilla Cream

Tea, Fresh Filtered Coffee and Rose Jelly

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Banqueting Menu D

£39 per person

Starters

Grilled Goats Cheese, Parsley Jelly, Toasted Pine Nuts, Elderberries, Balsamic (v)

Beef Tomato & Buffalo Mozzarella Stack, Basil Pesto, Crack Black Pepper (v)

Warm Spinach & Feta Cheese Tart, Rocket Salad (v)

Chicken Soup, Confit Wild Mushrooms, Truffle Oil

Leek & Mushroom Soup, Garlic Croutons (v)

Salmon Fishcake, Young Spinach, Sauce Tartar

Classic Prawn Cocktail, Brown Bread & Butter

Sharing Platter: Camembert, Dried Hams, Chutney, Olives, Sun Dried Tomatoes, Crusty Breads

Baked Camembert, Red Onion Chutney, Crusty Bread (v)

Smoked Salmon, Warm Beetroot, Horseradish Cream

Smoked Duck Breast, Spring Onion & Pomegranate Salad, Balsamic & Hoi Sin Sauce

Pea & Board Bean Soup, Watercress (add ham) (v)

Spinach & Feta Filo Pastry Tart, Crushed Peas (v)

Crispy Duck Spring Rolls, Pickled Cabbage, Hoi Sin Dressing

Pork Rillette, Sage & Apricot Compote, Toasted Soughdough

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Main Courses, Menu D

Roasted Breast of Chicken, Spring Onion Mash, Creamed Cabbage, Red Wine Jus

Rump of Welsh lamb, Served Pink, Pomme Fondant, Smoked Bacon & Pea Ragout

Braised Belly Pork, Bubble & Squeak, Kale, Cider & Mustard Veloute

Gnocchi, Wilted Spinach, Blue Vinny, Candied Walnuts, Cream Veloute (v)

6oz Fillet Steak, Fondant Potato, Watercress, Spinach, Wild Mushrooms, Pepper Sauce

Lamb & Mint Burger, Curried Sweet Potato Fries, Celeriac Slaw

Fillet of Sea bass, Smoked Salmon & Parmesan Fishcake, Young Spinach, Sweetcorn Sauce

Roasted Loin of Cod Wrapped in Parma Ham, Crushed New Potatoes, French beans, Chorizo Sauce

Confit Duck Leg, Fondant Potato, Baby Vegetables, Carrot Puree, Cherry Jus

Sea Bream, Lemon & Saffron Risotto Cake, Crispy Kale, Prawn Sauce

Roasted Pheasant Breast, Boulongure Potato, Spinach Puree, Cocotte Potato

Roasted Chicken Breast, Duck Fat Roasties, Seasonal Vegetable, Smokey Bacon Sauce

Roasted Leg of Lamb, Rosemary & Garlic Mash, Roasted Vegetables, Jus

Roasted Butternut Squash, Quinoa, Toasted Seeds, Blue Vinny (v)

Pumpkin & Lentil Curry, Coriander Rice (v)

Gnocchi, Spinach Sauce, Deep Fried Broccoli Florets (v)

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Desserts, Menu D

Eton Mess

Rhubarb & Apple Crumble, Crème Anglasie

Chocolate & Orange Tart, Confit Orange Compote

Truffle Cheesecake, Crème Frachie

Lemon Tart, Clotted Cream Ice Cream

Apple Crumble, Crème Anglasie

Bread & Butter Pudding, Vanilla Anglasie

Warm Chocolate Fondant, Salt Caramel Sauce

Milk Chocolate & Raspberry Pot, Shortbread

Tullie Basket, English Berries, Vanilla Ice Cream

Brandy Snap Basket Chocolate Mousse, Caramelised Orange

Warm Chocolate Brownie, Chocolate Sauce

Strawberry Jam Roly Poly, Custard

Treacle Tart, Clotted Cream, Raspberries

English Berries, Peach Reduction, Raspberry Sorbet

Tea, Fresh Filtered Coffee and Petit Four

Full Allergen Information available on Request