DOUBLETREE
by Hilton™
BRISTOL SOUTH–
CADBURY HOUSE

Spring / Summer Banqueting Menus

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Important Information

All our food is prepared in a kitchen where cross-contamination may occur, and our menu descriptions do not include all ingredients.

Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. We cannot guarantee the total absence of allergens in our dishes. Some menu items may contain nuts and/or gluten.

(V) does not contain meat.
(VE) does not contain any animal products.
(VE*) indicates a vegan version available.
(GF) does not contain gluten.
(GF*) indicates a gluten-free version available.
(DF) does not contain dairy.
(DF*) indicates a dairy-free version available.

For all set menus, please choose one starter, main course and dessert for all your guests. Dietary requirements can be catered for; please advise your event coordinator no later than two weeks prior to your event date.

Should you wish to provide a choice menu with a maximum of two starters, three main courses and two desserts for your guests, a choice supplement will apply. Place cards are required

A table plan with a breakdown of menu choices and dietaries will be required no later than two weeks prior to your event date.

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Spring Summer Menu 1

£45.00 pp

Set menu

Starters

Cantaloupe Melon (DF) (GF) (VE Available)
Parma ham, gazpacho dressing

Mains

Roast Breast Of Chicken (GF) (DF Available)
Crushed peas, broad beans, silverskin onions, crème fraiche, fondant potato, salsa verde

Roast Sweet Potato And Goats Cheese Parcel (V)
Red onion marmalade, salsa verde

Desserts

Strawberry And Raspberry Eton Mess (V) (GF)
Griottine cherries, honeycomb crumble

Trillionair Tart (VE) (GF)

To Follow

Fresh Filtered Coffee, Tea and Chocolate Mints

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Spring Summer Menu 2

£50.00 pp
As a set menu

£55.00 pp
As a choice menu

Starters

Goats Cheese Parfait (V)
Slow roasted beetroot, pain d epice

Smoked Duck, Walnuts, Orange And Watercress Salad (DF)(GF)

Mains

Rump Of Lamb (GF)
Spring pea puree, dauphinoise potato, chargrilled shallot

Monkfish Wrapped In Parma Ham (GF) (DF Available)
Pea risotto, sugar snap peas, candied lemon and lemon oil

Aubergine Parmigiana (V) (VE Available)
Balsamic roasted cherry tomatoes, wilted spinach, tomato and red pepper coulis

Desserts

Strawberry, Raspberry And Poached Rhubarb Pavlova (GF Available) (VE Available)
Rum and vanilla cream, macaroon

Summer Berry Pudding (V) (GF Available)
Vanilla cream, champagne jelly

To Follow

Fresh Filtered Coffee, Tea and Chocolate Mints