



GEM HOTELS

Banquet Menu 1

Starters

Roast Vegetable Terrine v,vg (N)

Served with mixed leaves and drizzled with herb dressing

Or

Crab and Salmon Fish Cakes (E, F, G, C)

Served with roquette salad and sweet chilli dip

Or

Chicken Liver Pate (E, G, Mk)

Served with a wild berry compote and brioche toast

Main Course

Rosemary Marinated Corn fed Chicken Supreme (G, Mk, Alc)

With Chateaux potatoes, seasonal vegetables and mushroom sauce

Or

Citrus Crusted Baked Supreme of Salmon (F, Mk)

With new potato, braised vegetables and fennel cream

Or

Homemade Pumpkin Risotto v,vg (Mk*)

Desserts

Fresh Fruit Salad v, vg

Or

Sticky Toffee Pudding (E, G, Mk)

Served with toffee sauce and vanilla ice cream

Or

White Chocolate and Raspberry Pana Cotta (Mk)

Tea / Coffee (Mk*)

(v)Vegetarians, (vg)Vegans, (C)Crustaceans, (Ce)Celery, (E)Eggs, (F)Fish, (G)Cereals Containing Gluten, (L)Lupin, (Mk)Milk, (Mo)Molluscs, (Mu)Mustard, (N)Nuts, (P)Peanuts, (S)Soya, (Sd)Sulphur Dioxide, (Se)Sesame Seeds, (Alc)Alcohol, ()Alternative options available, please check with the team member. Kindly check with your server before starting your meal. Whilst we have controls in place to reduce contamination, unfortunately it is not possible for us to guarantee that any dishes we prepare for customers with special dietary requirements will be 100% allergen or contamination free. All prices are inclusive of VAT.*