

# Sample Menu Parties @ The Grange

## FIRST COURSE

Potato & leek soup, garlic croutons Vg G\* D

Chicken liver and Dorset cider parfait, slow roasted garlic, pickled shallots, blackberry gel G \*

Scottish salmon, gin and juniper gravadlax, beetroot, horseradish crème fraiche, pickled pear & fennel G D\*

Wild mushroom pate, tomato & smoked garlic ketchup, rye sourdough Vg G D

## MAIN COURSE

Local pan-fried breast of chicken, vegetable stir fry & potato gaufrettes with our own Kansas-style smoked bourbon barbeque sauce G D\*

Pork tenderloin, puree potato with smoked garlic, crispy pancetta & peas D\* G

Roast sweet potato, thyme and red onion tart, salsa verde Vg D

Grilled fillet of Cornish sea bream, roast new potatoes, vierge dressing G D

All served with seasonal vegetables.

## DESSERT

Lemon & Cointreau syllabub with Biscoff biscuit Vg\* D\* G\*

Bitter chocolate tart & raspberries D

Warm sticky toffee pudding, caramel glaze V

West-country farmhouse cheese, homemade chutney, grapes, biscuits G\* V

## COFFEE

Lunch Two-Courses £30 - Three-Courses £35

Dinner Two-Courses £37 - Three-Courses £41

If a member of your party is unable to attend, we are happy to waive the charge provided that we are given 48 hours' notice. We regret that, after this time, we will make a charge for the full cost.

D- Dairy-Free G- Gluten-Free  
V- Vegetarian \*Version available

We cook from scratch in the kitchen, which makes most adjustments simple. However, many of the dishes made in our kitchen contains nuts, dairy, gluten and other allergens and unfortunately, we cannot guarantee that our food is completely allergen free. Please inform a member of staff if you have any dietary requirements.

Please make a note of any dietary requirements when returning your order



— Sherborne's Country House Hotel —