



MACDONALD
HOTELS & RESORTS

PRIVATE DINING MENU

Please choose one of the following from each course. Dietary requirements will always be catered for.

STARTER

Celeriac velouté, chives & truffle (vg, gf)

Double-baked smoked haddock souffle with pear salad and sweetcorn sauce

Honey glazed ham hock terrine, Granny Smith puree, pork crackling, piccalilli

Whipped goat's cheese & Heritage beetroot, candied walnuts, watermelon, tender leaves (v, gf)

Smoked salmon, prawn & Prosecco parfait, Waldorf salad, Marie Rose dressing (gf)

Roast butternut squash and coconut soup pumpkin oil (vg, gf)

MAIN

Hake fillet, tomato pesto, potato puree, wilted spinach, confit red onion (gf)

Slow roasted chicken supreme, roast new potatoes, creamed Savoy cabbage, red wine jus (gf)

Beef bourguignon, slow braised beef blade in red wine with bacon, mushroom, button onion, fondant potato, green bean bunches (gf)

Slow braised pork belly, broccoli, mustard mashed potato, red wine jus (gf)

Smoked cheese & Mediterranean vegetable wellington, potato fondant, tender stem broccoli, chive beurre blanc (v)

Wild mushroom spinach and pepper strudel tomato & basil sauce selection of seasonal vegetables (vg)

Wild mushroom risotto, black truffle, spinach, (vg, gf)



DESSERT

Crème Brûlée, raspberry sorbet, shortbread

Caramelised lemon & meringue tart, raspberry sorbet

Triple Chocolate Brownie, vanilla ice-cream & caramel popcorn (gf)

Sticky toffee pudding, vanilla ice-cream (gf)

Carpaccio of Pineapple, Mango sorbet pomegranate salsa (vg, gf)

Vegan chocolate & orange tart (vg)

Somerset brie, tomato chutney, crackers, celery, grapes (gf & vegan available)

FINISH

Tea or freshly filtered coffee

If you have a food allergy or intolerance, please speak to your server before you order your meal or drinks. Dietary options are available on request.

The completed pre-order form must be returned to the events team no later than 2 weeks prior to the event day. If we do not receive your pre order, then Chef's choice will be assigned.