

# STANBROOK ABBEY

HOTEL

## SAMPLE PRIVATE DINING MENU

### Canapés

3 for £6 / 5 for £10

- Banger and mash (80 kcal)
- Beetroot and avocado nori (10 kcal)
- Goat's cheese and blushed tomato tart (164 kcal)
- Mini lamb kofta, yoghurt and cucumber dip (75 kcal)
- Scottish smoked salmon mousse and cucumber on blini (53 kcal)
- Tempura vegetables (49 kcal)
- Chicken liver parfait, green tomato chutney, ciabatta croute (147 kcal)
- Compressed watermelon and pickled ginger (1 kcal)
- Mini vegetable spring rolls, sweet chilli dipping sauce (35 kcal)
- Red pepper brochette, lemon humus (113 kcal)
- Natural smoked haddock and leek tart (62 kcal)
- Thai fish cakes, chilli dip (77 kcal)

### Add a course.....

- Amuse bouche soup shot £2.50
- Roast tomato and basil soup with focaccia crisps (13 kcal)

### Starter

- Beetroot gravadlax, wasabi mayonnaise, pickled ginger and spring onion (263 kcal)
- Chicken liver parfait, shallot, lentils, truffle, chai and pumpkin seed bread (500 kcal)
- Compressed melon, citrus sorbet, tarragon and lime sugar (90 kcal)
- Confit potato and leek velouté, truffle and chive crème fraiche (108 kcal)
- Old spot ham hock pressing, apple and celeriac remoulade, micro rocket, radish (548 kcal)
- Roast red pepper and tomato soup, basil and focaccia croute (78 kcal)
- Smoked haddock and leek tartlet, creamed leeks and herb oil (630 kcal)

*Hand*PICKED  
HOTELS

This is a sample menu only. Prices and dishes correct at time of publishing.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.

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### Add a course.....

Sorbet £3.95 Blood orange sorbet (29 kcal)

Champagne sorbet (42 kcal)

Gin and pink grapefruit sorbet (60 kcal)

Raspberry sorbet (43 kcal)

### Main

Artichoke, spinach and sundried tomato pithivier, balsamic and rocket (1221 kcal)

Corn-fed chicken breast, dauphinoise potato, glazed vegetables, confit garlic purée, red wine sauce  
(1334 kcal)

Driftwood goat's cheese, pea and mint gnocchi, watercress (1131 kcal)

Poached sea bream, saffron potato, glazed fennel, tomato and shallot dressing (993 kcal)

Roast salmon, dill butter crushed potatoes, mussel and shallot sauce, tenderstem, spinach  
(1066 kcal)

Rump noisette of beef, fondant potato, wild mushroom fricassee, chantenay carrots, green beans  
(887 kcal)

Wild mushroom and tarragon risotto, truffle honey, pecorino (1054 kcal)

### Dessert

White chocolate cheesecake, strawberry sorbet, basil and strawberry salsa (449 kcal)

Rich chocolate and orange torte, candied orange sorbet, sugar biscuit (462 kcal)

Sticky toffee pudding, vanilla ice cream, butterscotch (584 kcal)

Coconut panna cotta, exotic fruit salad (288 kcal)

Passionfruit cheesecake, mango sorbet (498 kcal)

Tiramisu torte, vanilla mascarpone, coffee syrup (523 kcal)

Summer fruit pudding, vanilla cream (260 kcal)

White chocolate and raspberry brioche pudding, crème anglaise (628 kcal)

Blackcurrant torte, berry compote, raspberry sorbet (450 kcal)

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