

## BANQUETING MENU PACKAGE CANAPÉS

Please select **Three** options -  
A variety of meat, fish, and vegetarian is recommended.

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Tomato & Basil Sourdough Bruschetta <sup>(V)</sup>

Tomato & Mozzarella Arancini <sup>(V)</sup>

Onion Bhaji with Mint Riata <sup>(V,GF)</sup>

Vegetable Pakora with Mango Chutney <sup>(VG,GF)</sup>

Teriyaki Salmon with Daikon and Wasabi Slaw <sup>(GF)</sup>

King Prawn Skewers with Garlin, Chili & Lime <sup>(GF)</sup>

Tandoori Chicken and Peppers Skewers <sup>(GF)</sup>

Satay Chicken with Crushed Peanuts <sup>(GF)</sup>

Crispy Pork Bites with Soy and Chilli Dipping Sauce <sup>(GF)</sup>

Mini Beef Burgers with Mustard Relish

Cider Battered Cod Goujons with Tartare Sauce <sup>(GF)</sup>

Cajun Fried Chicken Strips with Sour Cream <sup>(GF)</sup>

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(VG) VEGAN    (VGA) VEGAN AVAILABLE    (GF) GLUTEN FREE    (GFA) AVAILABLE GLUTEN FREE    (V) VEGETARIAN

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. [www.draycotehotel.co.uk](http://www.draycotehotel.co.uk) | 01788 521800 | [www.whitefieldsgolfclub.co.uk](http://www.whitefieldsgolfclub.co.uk)

## BANQUETING MENU PACKAGE STARTERS

Please select **One** option.

### INDIVIDUALLY PLATED

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Tomato and Mozzarella Salad with Aged Balsamic Vinegar, Olive Oil & Torn Basil (V,GF)

Gin Cured Salmon and Pea Salad with Sweet Pickled Cucumber (GF)

Cod and Chorizo Fishcake with Roasted Pepper and Tomato Sauce

Chargrilled Chicken Salad with Confit Cherry Tomatoes, Sage Crisps and Djon Dressing

Rose Harissa Chicken with Tabbouleh, Shredded Red Cabbage & Tzatziki

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Ham Hock Terrine with Piccalilli, Dressed Leaves & Crostini

Butternut Squash and Sweet Potato Soup with Toasted Pumpkin Seeds & Crusty Bread (V)

Cream of Chestnut Mushroom and Spinach Soup with Crusty Bread (V)

Minted Pea, Watercress and Spinach Soup with Toasted Almonds & Crusty Bread (V)

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# draycote

H O T E L

## BANQUETING MENU PACKAGE MAINS

Please select **One** option from the traditional mains,  
and **One** option from special diets if required.

### TRADITIONAL – INDIVIDUALLY PLATED

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Roast Sirloin of Beef with Yorkshire  
Pudding, Roasted Root Vegetables,  
Buttered Greens & Red Wine Gravy <sup>(GFA)</sup>

Lemon Honey and Thyme Roasted Breast  
of Chicken with Herb and Onion Stuffing,  
Roasted Root Vegetables, Buttered Greens  
& Red Wine Gravy <sup>(GFA)</sup>

Sage Roasted Loin of Pork with Herb and  
Onion Stuffing, Roasted Root Vegetables,  
Buttered Greens & Red Wine Gravy <sup>(GFA)</sup>

Confit Belly of Pork with Creamed Potatoes  
Savoy Cabbage, Roasted Carrots,  
Apple Compote & Sage Jus <sup>(GF)</sup>

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Braised Shoulder of Lamb with Rosemary  
Roasted Baby Potatoes, Confit Garlic  
Sauté Greens & Red Wine Jus <sup>(GF)</sup>

Slow Roasted Blade of Beef with  
Horseradish Mash, Roasted Root  
Vegetables, Wilted Kale, Crispy Shallots  
& Burgundy Sauce <sup>(GF)</sup>

Roasted Cod with Truffle oil Mash, Wilted  
Spinach and Kale, Sauté Chestnut  
Mushrooms & Chive Cream Sauce <sup>(GF)</sup>

Butter Roasted Sea Bream with Spinach  
and Mushroom Gnocchi in a Parmesan &  
Herb Cream Sauce

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## BANQUETING MENU PACKAGE MAINS

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### SPECIAL DIETS

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Roasted Vegetable Wellington with Roasted  
Root Vegetables, Steamed Greens  
& Red Wine Gravy <sup>(VG)</sup>

Feta, Spinach & Almond Pastilla  
with Harissa Baby Potatoes and Sauté Vegetables <sup>(V)</sup>

Cherry Tomatoes, Feta and Garlic Baked Aubergine  
with Tabbouleh, Rocket & Pomegranate  
Syrup <sup>(V) (VGA)</sup>

Goats Cheese, Rocket and Spinach Tart  
with Crushed Baby Potatoes, Wild  
Mushrooms & Tomato Sauce <sup>(V)</sup>

Spinach and Mushroom Gnocchi in Parmesan  
Cream Sauce with Rocket <sup>(V) (GFA)</sup>

Provençal Vegetable Risotto  
with Parmesan & Rocket <sup>(V) (GF) (VGA)</sup>

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## BANQUETING MENU PACKAGE DESSERTS

Please select **One** option.

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Lemon Tart with Crème Fraiche, Strawberry Compote  
& Crushed Meringue

Strawberry Cheesecake with Strawberry  
Ice cream, Strawberries & Berry Compote <sup>(GF)</sup>

Triple Chocolate Brownie with Vanilla Ice Cream  
and Berry Compote <sup>(GF)</sup>

Apple and Berry Crumble  
with Warm Vanilla Custard

Sticky Toffee Pudding with Butterscotch Sauce  
and Vanilla Ice Cream <sup>(GF)</sup>

Marsala Tiramisu with Crushed Amoretti Biscuit and  
Coffee Ice Cream <sup>(GF)</sup>

Chocolate and Baileys Mousse with Chantily Cream and  
Berry Compote <sup>(GF)</sup>

Chocolate Torte with Raspberry Compote and  
Raspberry Sorbet

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