



Stanton House Hotel
WILTSHIRE

Private Dinner Menu

If you have a food allergy, intolerance or sensitivity, please contact your event coordinator for guidance

Please select three dishes from each course to offer out to your guests

Starters

- Artisan bread selection, truffle butter, oils, vinegar £4.95
- Tomato and red pepper soup **vegan** £6.50
- Chicken liver parfait, red onion chutney, crusty roll £6.95
- Ham hock terrine, piccalilli, brioche £6.50
- Baked salmon fishcake, chilli jam £6.75
- Smoked salmon salad, pickled cucumber, lemon mayonnaise £8.45
- Roasted beetroot, tofu salad, vinaigrette dressing **vegan** £7.50

Mains

- Roast 21-day aged topside of beef, panache of vegetables, yorkshire pudding, roast potatoes, red wine jus £18.95 *supplement charge of £7.50pp if under 10 guests*
- Pan fried chicken breast, dauphinoise potatoes, creamy mushroom sauce £15.95
- Roast loin of pork, grain mustard mash, onion and cider sauce £16.50
- Baked salmon fillet, garlic green beans, crushed new potatoes £15.50
- Seared seabass fillet, pommes anna potato, green beans, saffron butter £16.25
- Roasted mediterranean vegetable risotto, rocket, truffle oil **vegan** £13.75
- Vegetable chilli con-carne, white rice **vegan** £11.95

All mains dishes are served with a panache of seasonal vegetables

Desserts

- Lemon tart, strawberry ice cream £6.95
- Chocolate brownie, dark chocolate ice cream £6.75
- Vanilla cheesecake, passionfruit coulis £6.95
- Warm dutch apple pie, vanilla bean ice cream £6.95
- Sticky toffee pudding caramel sauce, vanilla custard £5.95
- Fresh fruit salad, lemon sorbet **vegan** £6.95

Twining's tea selection, filter coffee £3.00pp
Still and sparkling water

Private room hire charges apply