

NUTFIELD PRIORY

HOTEL & SPA
NUTFIELD, SURREY

Private dining menu

For groups of up to 19 guests

Please choose two starters, two main courses and two desserts in advance

For groups of 20 guests and over

Please choose a set menu (one starter, one main course and one dessert) for all guests

Starters

Potted smooth chicken liver and Madeira parfait

Fig and onion chutney, toasted brioche

Ham hock terrine

Celeriac salad, mustard emulsion

Traditional smoked salmon

Brown bread and butter, mixed leaves, lemon dressing, cracked black pepper

Classic prawn cocktail

Brown bread and butter

Baked tartlet of goat's cheese and beetroot (v)

Rocket salad, rocket dressing

Roast tomato soup with basil and olive oil (vg)

Sorbet courses

Champagne and strawberry (v)

Pimm's and lemonade (v)

Orange and rosemary (v)

Raspberry and basil (v)

Lemon (v)

Passionfruit (v)

£4 per person

Soup courses

Chicken and sweetcorn

Cauliflower cheese

Cream of chestnut mushroom (v)

Butternut squash (v)

Roast pepper (v)

Spicy parsnip (v)

£4 per person

Dietary requirements can be catered for.

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.

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Main courses

Roasted chicken breast

Colcannon potatoes, button onions, button mushrooms, baby spinach

Roasted saddle of Surrey lamb

Fondant potato, green beans, fondant rosemary-scented carrot purée, red wine jus

Chargrilled ribeye steak £5 supplement per person

Sautéed new potatoes, carrots, banana shallots, spinach cream, Madeira jus

Seared sea bass fillet

Cherry tomatoes, black olives, fine beans, sautéed potatoes

Red onion tarte au tan (v)

Wild mushroom, shallot rings, carrot purée

Whole roasted butternut squash (vg)

Confit cherry tomatoes, French beans, artichoke hearts, balsamic shallots

Desserts

Vanilla cheesecake (v)

Fresh strawberries, strawberry coulis

Baked lemon tart

Lemon mascarpone panna cotta, vanilla bean cream

Chocolate and strawberry tart (v)

Vanilla ice cream

Warm Belgian chocolate pudding (v)

Vanilla ice cream

Caramelised Irish cream sticky toffee pudding (v)

Clotted cream ice cream

Vegan carrot cake (vg)

Blackberry and raspberry gel

Cheese course (v)

Selection of three farmhouse cheeses (Brie, Cheddar & Stilton), biscuits, grapes

£7.50 per person

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