

YOUR EVENT AT WIVENHOE HOUSE

PRIVATE DINING MENU 2018

STARTERS

Soup of the day with fresh bread (v)
Whipped goats cheese mille feuille, red wine braised beetroot, caramelized walnuts (v)
Quinoa crusted crab bon bon, bouillabaisse sauce
Baked baby camembert with onion chutney and fresh bread (v)
Endive & baby leaf salad, shredded smoked ham, poached egg, shallot dressing
Spinach & wild mushroom tortellini, butternut fondue, sage butter emulsion (v)

MAINS

Braised beef blade steak, baby mushroom & onion sauce, pommery mustard mash
Breast of corn fed chicken, truffled Boudin Blanc, butter braised fondant potato, kale & red wine cream
Pan roast supreme of chalk stream trout, herb gnocchi, Provençale mussel sauce
Seared fillet of sea bass, poached cod cheek, butterbean puree, brown crab sauce
Spelt & barley risotto, roast carrot, sweet potato, peas & pistachio (v)
Baby ratatouille tart tatin, Roquefort beignet, little potatoes, watercress (v)

All served with seasonal vegetables

DESSERTS

Sticky toffee pudding, clotted cream ice cream
Coffee cream profiteroles, salted caramel sauce
Vanilla bean cheesecake, raspberries three ways
Crème brulee orange & poppy seed sable
Trio of little desserts
Plate of East Anglian cheeses, chutney & wafers

Private dining menu available up to 24 guests, pre orders required.



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WIVENHOE
HOUSE
★ ★ ★ ★