



# BILLESLEY MANOR

HOTEL & SPA

## Opening Act...

**Soup Of the Day £6.95**

Warm Bread (C,VE,G,V)

**Whipped Goats' Cheese £6.95**

Beetroot, Candied Walnut & Balsamic Vinegar (M,SU)

**Prawn and Crayfish Cocktail £7.50**

Mixed Leaf Lettuce, Tomato & Cucumber (F,SU,M)

**Smoked Mackerel £7.50**

Apple, Radish & Caviar (F,G,M,SU,SE)

**Chicken Liver Parfait £7.50**

Chicken Skin, Pickled Mushroom & Black Garlic (SU,MU)

## Main Event

**Risotto £16.00**

Butter Nut Squash & Wild Mushroom (SU,M)

**Quinoa Cake £16.00**

Truffle Mash & Baby Vegetables (SU,M)

**Stone Bass £22.00**

Textures of Cauliflower (F,M,C,SU)

**Gloucester Pork Belly £22.50**

Sage Potato, Vanilla Pear, Black Pudding & Kale (G,M,C,SU)

**Butter Poach Halibut £28.00**

Leeks, Samphire & Mussel (M,F,SU)

**Roasted Breast of Chicken £22.00**

Truffle Mash, Mushroom, Burnt Shallot & Jus (M,SU,C)

**Blade of Beef £26.00**

Celeriac & Baby Vegetables (SU)

## Stand In's

**Garden Salad (SU,MU) £4.50**

**Thick Cut Chips (G) £4.50**

**Green Beans and almond**

**(M) £5.50**

**Butter Truffle Potatoes (M) £5.50**

**Seasonal Vegetables (M) £4.50**

**Guest on Dinner inclusive packages are entitled to a food allowance of up to £38 per person.**

**A discretionary Gratuity of 10% will be added to the total bill.**

**Allergens** - Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.

**P**-Peanuts, **N**-Nuts, **CR**-Crustaceans, **MO**-Molluscs, **F**-Fish, **E**-Eggs, **M**-Milk, **G**-Gluten, **S**-Soya, **SE**-Sesame Seeds, **C**-Celery, **MU**-Mustard, **L**-Lupin, **SU**-Sulphur Dioxide, **PA**-Please Ask, **V**-Vegan