



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