

# VERZON HOUSE

KITCHEN • BAR • ROOMS



## Sample Winter Function Menu

### Starters

#### **Red Wine Poached Pears and Crumbled Stilton**

with Candied Walnuts, Cranberry Vinaigrette, Fresh Greens, Belgian Endive

#### **Soup of The Day**

Served with Toasted Peter Cook Sourdough Bread

#### **Parma Ham, Cinnamon Grilled Figs and Rocket**

Served with Fig Gel, Balsamic Reduction, Toasted Seeds, Parmesan Crisp and Crème Fraiche

#### **Wye Valley Smoked Salmon**

With Cucumber, Dill, Crème Fraiche, Salmon Caviar, Garden Fresh Herbs and Preserved Lemons

### Mains

#### **Duet of Beef**

Grilled Bistro Steak and Garlic and Herb Braised Beef served with Creamy Mashed Potatoes Roasted Root Vegetables, Caramelized Brussel Sprouts and Red Wine and Rosemary Sauce

#### **Herb and Garlic Pan Roasted Breast of Chicken**

Willy's Eureka Glazed New Potatoes, Roasted Root Vegetables, Caramelized Brussel Sprouts and finished with Fresh Herb Sauce

#### **Crispy Seared Stone Bass Fillet**

Served on Crème Fraiche and Chive Crushed Potato, Roasted Root Vegetables, Caramelized Brussel Sprouts and a Bacon and Thyme Butter sauce

#### **Josper Roasted Carrots**

Served on Creamy Hummus, Crumbled Feta, Caramelized Brussel Sprouts, Pomegranate and Crispy Chickpeas

**All items are prepared in a kitchen where all 14 Allergens are used.**

**If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order.**

**Thank you**

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## Desserts

### **Velvety Chocolate Tart**

accompanied by Chantilly Cream, Crunchy Honeycomb  
and finished with a Vanilla and Citrus Caramel Sauce

### **Lemon Meringue Pie**

Lemon Curd Filling, topped with Italian Meringue and Torched

### **Cinnamon Roasted Apple Galette**

topped with Vanilla Ice Cream and served with Whisky Spiked Caramel Sauce

### **Cheese Board**

Assortment of Local Cheeses with House Made Chutney and Crackers

**2 COURSES FOR £35**

**3 COURSES FOR £45**

DISHES/PRICES MAY VARY DUE TO SEASONALITY/SUPPLY

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