DURRANT'S HOTEL

Events Set Menu . Guest Information

Thank you for choosing Durrant's Hotel for your upcoming event. Please take a moment to review the following information before finalising your menu selections.

WHEN CHOOSING YOUR MENU, PLEASE KINDLY NOTE

MINIMUM ORDERS

Each dish on the menu requires a minimum of 10 confirmed orders. Should a selected dish receive fewer than 10 orders, we will do our utmost to accommodate or provide a suitable alternative.

MENU SELECTION

If you wish to offer guests a choice of dishes rather than a single set menu, we kindly require a full list of the guest's individual meal selections in advance of the event, along with place cards and table plan requirements.

ALLERGENS & DIETARY RESTRICTIONS

Please forward a full list of allergens and dietary restrictions for all guests, including any severe allergies, alongside your menu selections by the deadline above. This ensures our kitchen team can prepare accordingly and flag any dishes that may require adjustment.

DEADLINE FOR MENU SELECTIONS

All individual menu choices must be submitted no later than the date in your contract. Selections received after this date cannot be guaranteed.

VEGAN & VEGETARIAN CHRISTMAS LUNCH OR DINNER £75.00

MINIMUM 10 PEOPLE

Assorted warm bread rolls served with salted butter

STARTERS

Truffled wild forest mushroom soup (vg, gf)

or

Chicory & pomegranate salad, candied walnuts, & honey mustard dressing (v, gf)

or

Chef's beetroot salad, pickled clementine, candied walnuts & toasted pine nuts (vg, gf)
Add Rosary Goats Ash **£3.75**

MAINS

Roasted heritage pumpkin risotto, crispy sage with pickled sultanas & toasted pumpkin seeds (vg, gf)

or

Deep-fried breaded bean curd, grilled tenderstem broccoli, confit cherry tomato, toasted pine nuts & crushed potatoes with chive (v, gf)

or

Ratatouille, roast butternut squash purée, confit cherry tomato, toasted pine nuts & truffle mashed potato (vg, gf)

DESSERTS

Seasonal fruit compôte with coconut chia seeds (vg, gf)

or

Bitter chocolate tart with wild sour cherry compote (vg, gf)

or

Pineapple & chilli slices with coconut sorbet, basil cress (vg, gf)

Mince pie

SUPPLEMENTARY OPTIONS

Coffee, tea & tisanes
£6.85 PER PERSON

Mulled wine
£12.75 PER PERSON

Selection of cheeses – Cornish quartz aged Cheddar, Clawson Stilton, Somerset Brie & Rosary Goats Ash served with oatcakes, celery, grapes, Bramley apple & cider chutney
£19.75 PER PERSON

(vg: vegan | gf: gluten free | v: vegetarian)

A discretionary 12.5% Service Charge will be added to your bill. Please notify your waiter of any food allergens or intolerances when ordering. Please be advised that our kitchen is not gluten-free or nut-free. Inclusive of 20% VAT

CHRISTMAS LUNCH OR DINNER
£85.00

MINIMUM 10 PEOPLE

Assorted warm bread rolls served with salted butter

STARTERS

Roasted heritage pumpkin soup, butternut squash crisps & toasted pumpkin seeds (vg, gf)

or

Chicory & Comice pear salad, Clawson Stilton, candied walnuts, toasted pine nuts, honey (gf)

or

Ham hock terrine, Bramley apple & cider chutney with grilled sourdough

MAINS

Ratatouille, roast butternut squash purée, confit cherry tomato, toasted pine nuts & truffle mashed potato (vg, gf)

or

Pan-seared Cornish cod fillet, braised lentils, black cabbage, baby heritage carrots, herb oil (gf)

or

Roast supreme of guinea fowl, confit duck leg bonbon, wilted curly kale & chestnuts, butternut squash purée, tarragon sauce

DESSERTS

Christmas pudding with brandy butter

or

Bramley apple & ginger crumble, cinnamon ice cream

or

Lemon posset, mulled wine mixed berry compote, shortbread

Mince pie

SUPPLEMENTARY OPTIONS

Coffee, tea & tisanes
£6.85 PER PERSON

Mulled wine
£12.75 PER PERSON

Selection of cheeses – Cornish quartz aged Cheddar, Clawson Stilton, Somerset Brie & Rosary Goats Ash served with oatcakes, celery, grapes, Bramley apple & cider chutney
£19.75 PER PERSON

(vg: vegan | gf: gluten free | v: vegetarian)

A discretionary 12.5% Service Charge will be added to your bill. Please notify your waiter of any food allergens or intolerances when ordering. Please be advised that our kitchen is not gluten-free or nut-free. Inclusive of 20% VAT

CHRISTMAS LUNCH OR DINNER
£95.00

MINIMUM 10 PEOPLE

Assorted warm bread rolls served with salted butter

STARTERS

Heritage beetroot salad, pickled clementine, candied walnuts & toasted pine nuts (vg, gf)
Add Rosary Goats Ash **£3.75**

or

Scottish smoked salmon, salmon roe, crispy Lilliput capers, shallot rings, whipped horseradish cream with toasted rye bread

or

Chef's homemade game terrine & apricot with celeriac remoulade, quince jelly, toasted brioche & plum chutney

MAINS

Pan-fried stone bass fillet, saffron mashed potato, tenderstem broccoli, cherry vine tomato confit, Avruga caviar & Champagne sauce (gf)

or

Roast Gressingham honey duck breast, wilted spring greens, herb-glazed baby heritage carrots, braised shallot & orange red wine sauce (gf)

or

£10.00 SUPPLEMENTARY CHARGE PER PERSON

Norfolk Bronze turkey breast, apricot & sage stuffing, pigs in blankets, duck fat roast potatoes, Brussel sprouts and chestnuts, honey-roast parsnips and carrots, cranberry sauce, bread sauce, turkey gravy

DESSERTS

Christmas pudding with brandy butter

or

Bitter chocolate tart with wild sour cherry compote (vg, gf)

or

Orange vanilla crème brûlée & shortbread

Mince pie

SUPPLEMENTARY OPTIONS

Coffee, tea & tisanes
£6.85 PER PERSON

Mulled wine
£12.75 PER PERSON

Selection of cheeses – Cornish quartz aged Cheddar, Clawson Stilton, Somerset Brie & Rosary Goats Ash served with oatcakes, celery, grapes, Bramley apple & cider chutney
£19.75 PER PERSON

(vg: vegan | gf: gluten free | v: vegetarian)

A discretionary 12.5% Service Charge will be added to your bill. Please notify your waiter of any food allergens or intolerances when ordering. Please be advised that our kitchen is not gluten-free or nut-free. Inclusive of 20% VAT

CHRISTMAS LUNCH OR DINNER
£110.00

MINIMUM 10 PEOPLE
CARVED IN THE ROOM FROM THE SILVER TROLLEY

Assorted warm bread rolls served with salted butter

STARTERS

Twice baked Cornish Cheddar cheese soufflé, chive sauce

or

Pan-fried king scallops, caramelised shallot purée, black pudding & crispy Parma ham, herb oil

or

Confit duck terrine & apricot with celeriac remoulade, quince jelly, toasted brioche & plum chutney

MAINS

Pan-fried Halibut supreme with glazed salsify, roasted celeriac purée, buttered leeks, Avruga caviar & Champagne sauce (gf)

or

Pan-seared West Country grass-fed beef fillet with creamed truffle mashed potato, seasonal honey roast vegetables with red wine sauce (gf)

or

£10.00 SUPPLEMENTARY CHARGE PER PERSON

Norfolk Bronze turkey breast, apricot & sage stuffing, pigs in blankets, duck fat roast potatoes, Brussel sprouts and chestnuts, honey-roast parsnips and carrots, cranberry sauce, bread sauce, turkey gravy

DESSERTS

Christmas pudding with brandy butter

or

Red wine–poached Comice pear, roasted hazelnut whipped cream tart

or

Panna Cotta, mulled wine mixed berry compote, almond tuiles

Mince pie

SUPPLEMENTARY OPTIONS

Coffee, tea & tisanes
£6.85 PER PERSON

Mulled wine
£12.75 PER PERSON

Selection of cheeses – Cornish quartz aged Cheddar, Clawson Stilton, Somerset Brie & Rosary Goats Ash served with oatcakes, celery, grapes, Bramley apple & cider chutney
£19.75 PER PERSON

(vg: vegan | gf: gluten free | v: vegetarian)

A discretionary 12.5% Service Charge will be added to your bill. Please notify your waiter of any food allergens or intolerances when ordering. Please be advised that our kitchen is not gluten-free or nut-free. Inclusive of 20% VAT