



Chartridge Conference Centre
Private Dining Menu



Starters

Sweet Potato and Chilli Soup

Confit of Duck and Foie Gras Pâté
Accompanied by a lightly spiced Pear and Fig
Chutney

Gravlax served with a Dill & Mustard Dressing

Main Course

Slow cooked Belly of Pork, served on Bubble and
Squeak Mash
With a Star Anise Jus

King Prawn Jambalaya

Blue Cheese and Pumpkin Strudel

Desserts

A Trio of Mini Desserts:
Chocolate Mousse, Crème Brûlée & Pavlova

Brioche Bread & Butter Pudding served with
Dried Cranberries & Custard

Blueberry Cheesecake served with a Lemon
Sorbet

£27.50 per person

