



Chartridge Conference Centre Private Dining Menu



Starters

**Oven Roasted Tomato Soup served with Garlic
Croutons**

**Game Pâté accompanied by a Caramelised Onion
Chutney and Toasted Brioche**

**Twice Baked Blue Cheese Soufflé served with a
Walnut Dressing**

Main Course

**Pan Fried Guinea Fowl Breast on Buttered
Mashed Potato with Pancetta and a Baby Onion
infused Jus**

**Thai infused Fillet of Red Mullet served on wilted
Pak Choi and a
Warm Oriental Vermicelli Noodle Salad**

Provençal style Stuffed Beef Tomato

Desserts

**Prune and Armagnac Flan served with
Courvoisier Cognac Ice Cream**

**Seville Orange Tart with Basil infused
Mascarpone**

White Chocolate and Sour Cherry Cheesecake

£27.50 per person

