

Banquet



THE
ILCHESTER
ARMS

Menu

Thank you for choosing to book your meal with us at the Ilchester Arms Hotel. A minimum of 10 people and at least one week's notice is required to pre-order from the banquet menu. When ordering please note menus can NOT be mixed. Please make us aware of any allergies or dietary requirements and we will do our best to accommodate them.

Banquet menu 1

Starters

Butternut Squash Soup (V)

Chicken Liver Pate

warm toast

Grilled Goats Cheese Salad (V)

Mains

Slow Cooked Tender Beef Steak

in a red wine sauce with mashed potato

Pan Fried Fillet Of Hake

chorizo cassoulet, roast tomato sauce and crushed new potato

Breast Of Chicken

filled with brie, wrapped in ham finished with a white wine sauce

Tomato And Mozzarella Arancini

red pepper sauce

All main dishes are served with fresh vegetables

Desserts

Strawberry Pavlova

Sticky Toffee Pudding

warm toffee sauce

Vanilla Creme Brulee

rose snowball

£28pp

We are able to do majority of our dishes gluten free, vegan dishes can be added, please advise a member of staff of your needs when booking. Thank you

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Banquet menu 2

Starters

Thai Spiced Sweet Potato Soup

Ilchester Arms Smoked Salmon Salad crème fraîche

Blue Cheese Mousse

paleta biscuit, apple chutney & toasted hazelnuts (V)

Mains

Herb Crusted Lamb

roast root vegetables and thyme Jus

Saffron Marinated Bream

sweet and sour peppers

Guinea Fowl Breast

petit pois, mushroom and tarragon Jus

Wild mushroom And Ale Pie (V)

All main dishes are served with fresh vegetables

Desserts

Warm Chocolate And Hazelnut Brownie

chocolate sauce

Treacle Tart

clotted cream

Panna Cotta

strawberry compote

£30pp

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Banquet menu 3

Starters

Tomato And Mushroom Tom Yum (V)

Salmon And Prawn Fishcakes
parsley sauce

Chicken Liver Pate
pear chutney, toasted sourdough

Mains

Medallions Of Beef
leaf spinach and bordelaise sauce

Pan Fried Seabass
julienne vegetables, lobster bisque

Creedy Caver Duck Breast
carrot and coriander puree, green peppercorn sauce

Black Bean And Butternut Squash Burrito
sour cream, Mexican salad (V)

All main dishes are served with fresh vegetables

Desserts

Banoffee Pie
butterscotch and orange sauce

Baked White Chocolate Cheesecake
raspberries

Local Cheese And Biscuits
apple cider relish

£35pp

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Please make sure all pre order forms are handed in with the booking information filled in
our email : mail@ilchesterarms.com

telephone: 01935 840220

or simply pop in

The Ilchester Arms Hotel

The Square

Ilchester

BA22 8 LN

Booking information:

Name.....

Number of guests.....

Banquet Menu number.....

Date of functions.....

Event Details.(i.e birthday).....

.....

Contact number.....

Email address.....

please state any additional information you think we might need to know below.

thank you.