

*Banquet*



THE  
ILCHESTER  
ARMS

*Menu*

*2024*

# Banquet menu 1

## Starters

**Carrot and Coriander Soup** with crispy croutons (V)

**Somerset Pork Terrine** wrapped in Parma ham with grilled sourdough and Lucy's Chutney

**Grilled Goats Cheese Salad** with marinated Olives and sun blushed tomatoes (V)

## Mains

**Braised Organic Beef Parcels** filled with savoury seasoning in a rich red wine sauce served with creamy mashed potato

**Roast Fillet of Brixham Cod** set on a tomato and chorizo ragout served with dauphinoise potato

**Breast of Chicken** with saute field mushroom, sherry sauce and dauphinoise potato

**Curried Lentil Cottage Pie** topped with saag aloo (V)

All main dishes are served with fresh vegetables

## Desserts

**Red Berry Pavlova**

**Sticky Toffee Pudding** with warm toffee sauce

**Lemon Posset** topped with raspberry and white chocolate cookie

**TWO COURSES - £30.00pp**  
**THREE COURSES - £35.00pp**

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.

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

# Banquet menu 2

## Starters

**Roast Butternut Squash Soup** with lime and basil cream (V)

**Warm Pigeon Breast Salad**, smoked bacon, crispy parsnips and bramble dressing

**Salmon and Dill Fishcakes** served on roast tomato sauce

## Mains

**Fillet of Pork** wrapped in Parma ham served with apple sauce, cider Jus and dauphinoise potato

**Pan Fried Fillet of Seabass** on a julienne of fine vegetables with chive butter sauce and dauphinoise potato

**Breast of Chicken** on a bed of roast root vegetables with wholegrain mustard sauce and dauphinoise potato

**Baked Herb Pancakes** filled with spinach, mushrooms and gruyere (V)

All main dishes are served with fresh vegetables

## Desserts

**Warm Chocolate Brownie** served with chocolate sauce and vanilla ice cream

**Apple Strudel** with vanilla custard

**Creme Caramel** with shortbread biscuit

**TWO COURSES - £33.00pp**

**THREE COURSES - £39.00pp**

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# Banquet menu 3

## Starters

**Moroccan Style Sweet potato and Carrot Soup** with harissa

**Gravadlax** with Dill served with honey mustard dressing

**Burrata cheese**, roast pepper piperade with grilled sourdough

## Mains

**Medallions of Beef Fillet** on a bed of leaf spinach and sot herbs, bearnaise sauce and noisette potatoes

**Saute of Brixham Monkfish** set on Oven Baked Gnocchi tomato and pimento served with basil cream

**Creedy Carver Duck Breast**, honey roasted vegetables, brandy green pepper sauce

**Lapsang Souchong scented mushrooms Stroganoff** with pilau rice (V)

All main dishes are served with fresh vegetables

## Desserts

**Tart Tatin** with whipped cream

**Baked White Chocolate Cheesecake** with raspberry coulis

**West Country Cheese and Biscuits** served with Lucy's Chutney

**TWO COURSES - £40.00pp**

**THREE COURSES - £48.00pp**

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# Booking Form



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.....

Deposit Paid.....

Total Remaining Balance.....

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

*Notes*

Please be aware prices are subject to vary. please check with a memeber of staff before ordering from the menu the prices are the correct ones for the time of your booked event.  
thank you