

The
Ilchester
Arms
Banquet
Menu
2024



Banquet Menu

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 weeks notice is required to pre order from the banquet menu. when ordering please note menus can NOT be mix matched. 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

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 INFORMATION FORM

PLEASE MAKE SURE WHEN PRE ORDERING FROM ANY OF OUR MENUS YOU FILL IN THE FORM AND MAKE NOTES OF ANY ALLERGIES OR DIETARY REQUIREMENTS. IF YOU HAVE ANY QUESTIONS OR PROBLEMS REGARDING THE PRE ORDER FORM PLEASE CONTACT A MEMBER OF STAFF AT THE ILCHESTER ARMS HOTEL WHO WILL BE HAPPY TO ANSWER ANY QUESTIONS.

PLEASE NOTE PRE ORDERS MUST BE IN A LEAST ONE WEEK PRIOR TO THE DATE OF YOUR BOOKED FUNCTION. PLEASE SEND THE PRE ORDER TO US VIA EMAIL, PHONE OR SIMPLY POP IN PLEASE BE AWARE PRICING MAY VARY. 01935 840220 EMAIL; MAIL@ILCHESTERARMS.COM

BOOKING INFORMATION:

NAME.....

NUMBER OF GUESTS.....

DATE OF FUNCTIONS.....

EVENT DETAILS.(I.E BIRTHDAY).....

.....

CONTACT NUMBER.....

EMAIL ADDRESS.....

NOTES OR ANY ADDITIONAL INFORMATION YOU THINK WE WOULD NEED TO KNOW ABOUT YOUR BOOKING, PLEASE WRITE THIS INFORMATION IN THE BOX BELOW