

The
Ilchester
Arms
Banquet
Menu
2026





Banquet Menu

BANQUET MENU 1

Starters

Chefs Soup of the Day Served

with Warm Bread and thyme Butter

Grilled Goats Cheese and red onion Crostini (N)

On a bed of Crisp Leaves with toasted Pinenuts and Walnuts

Pork And Pistachio Terrine

Wrapped in Prosciutto ham Dill Pickled cucumber, Cornichons and Toasted Sourdough

Mains

Grass Fed Roast Sirloin Of West Country Beef

Yorkshire Pudding and Roast Potatoes

Fillet of Salmon

Buttered new potatoes and a white wine and dill sauce

Broccoli and Carrot Sausages (V)

Yorkshire Pudding and Roast Potatoes

All main dishes are served with fresh seasonal
vegetables

Desserts

Apple Crumble

With Vanilla custard

Rapsberry Pavlova (GF)

Raspberry compote and Chantilly Cream

ONE COURSE - £20.00pp

TWO COURSES - £25.00pp

THREE COURSES - £30.00pp

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 served with freshly baked baguette (V)

Thai King Prawn Salad, Bok choy, ginger, chilli, coriander and mint.

Warm Oriental Crispy Duck, watermelon, soy, pomagranate on crisp leaves

Mains

8oz West Country Rump Steak cooked to your liking, grilled cherry tomato, black peppercorn sauce and chunky chips

Breast Of Chicken, asparagus spears, dauphinoise potato finished with a creamy white wine, wholegrain mustard and honey sauce

Baked Fillet of Brixham Cod topped with a herb crust on a bed of leaf spinach, dauphinoise potato, hollandaise sauce

Sweetcorn and Spring Onion Fritter topped with a wild mushroom and asparagus fricassee served with dauphinoise potato

All main dishes are served with fresh vegetables

Desserts

Vanilla Creme Brulee shortbread biscuit

Sticky Date Pudding with toffee sauce and caramelised banana

Baked White Chocolate Cheesecake, blueberry compote, white chocolate and hazelnut ice cream

West Country Cheeseboard - £5 surcharge for this option per person.

TWO COURSES - £32.00pp

THREE COURSES - £38.00pp

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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