

# Wilton Court Dinner Menu

## Selected cocktails

<b>Pimms</b>	£6.50
A classic British cocktail Pimms No 1 mixed with lemonade, served over ice, finished with fresh mint, cucumber, orange, and strawberry	
<b>Woo Woo</b>	£6.50
A fruity mix of peach schnapps, vodka and cranberry juice finished with ice and a wedge of lemon	
<b>Truly British</b>	£6.50
Celebrate your patriotic side. gin, elderflower and apple juice, served over ice with a slice of fresh apple	
<b>Cosmopolitan</b>	£8.50
A favourite with the ladies Vodka, Cointreau, cranberry and lime juice	
<b>Mojito</b>	£7.00
The refreshing Cuban classic Bacardi mixed with mint, sugar, lime and soda served over ice	
<b>Bakewell Bellini</b>	£8.00
The classic taste of Bakewell tart Cherry kirsch and amaretto topped with prosecco	
<b><u>Non-alcoholic cocktail</u></b>	
<b>Gentle Breeze</b>	£4.25
Apple, cranberry and lime juice served over ice	

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## **Starters**

Garden pea soup ham hock croquette, garlic crisps	£7.00
Heritage tomato panzanella our own sourdough, goats cheese, basil oil	£8.00
Crab tian avocado puree, squid ink tempura samphire	£10.00
Chicken and baby leek terrine toasted wafer, chorizo oil	£8.00
Smoked trout nicoise salad (GF) horseradish mayonnaise	£9.00
Cauliflower pannacotta (GF) Parma ham, broad beans, parmesan crisps	£7.00

## **Mains**

Deconstructed beef wellington wild mushrooms, parfait, black pepper shard	£26.00
Pan fried sea bream saffron chowder, crab, gnocchi	£21.00
Honey roast duck breast pancetta and spring vegetable fricasee, braised little gem, confit leg croquette	£20.00
Cod fillet en papillote (GF) fennel, shallots, potato puree	£17.00
Chicken roulade (GF) spiced bulgar wheat, pomegranate and coriander yoghurt	£18.00
Fresh tagliatelle spinach, pinenut and ricotta	£17.00
Beetroot risotto feta, walnuts, rocket	£16.00

## **Side dishes**

Bean medley	£3.50
Chips – triple cooked, skinny or sweet potato	£3.50
Side Salad	£3.50

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## **Desserts**

Limoncello cheesecake wild berry compote	£7.00
Coffee pannacotta (GF) Macerated strawberries, hay icecream	£7.00
Poached conference pear (GF) hazelnut brittle, clotted cream icecream	£7.00
Warm chocolate tart (GF) kirsch cream, cherries	£7.00
Caramelised minted pineapple (GF) tropical fruit salad, coconut sorbet	£7.00
Ice-cream and sorbet selection (GF) Choice of 3 – please ask your waitress for options	£6.00
Selection of Herefordshire and welsh cheeses Black bomber, Perl wen brie, Per las blue, Tintern, Ragstone goats cheese, Hereford hop All served with celery, grapes, chutney – please choose four (GF available)	£10.00

## **Tea and coffee**

Pot of tea served (choice of herbal, fruits, English breakfast or Earl Grey)	£3.50
Pot of filter coffee	£3.50
Americano, Café au Lait, Espresso, Latté, Cappuccino	£3.50
Your choice of liqueur coffee	£6.00

A 7 course tasting menu at £65.00 is available by prior arrangement designed by the kitchen team to be enjoyed by the whole table

Please advise a member of staff if you have any food allergies or intolerances.  
We are happy to discuss suitable options with you.  
Our kitchen is not nut free.  
Dairy free and vegan options available by prior arrangement.