



# WAVERLEY ABBEY HOUSE

Historical ♦ Spacious ♦ Versatile

## — Special Occasions Menu —

### STARTERS

Glazed shallot tarte tatin with melted stilton,  
garnished with rocket and toasted pine kernels (V)

Smoked trout blinis and cucumber ribbons laced with dill crème fraîche

Vegetable terrine served on a bitterleaf salad drizzled with balsamic dressing (V GF)

Freshly sliced avocado wrapped in Parma ham, dressed with garlic and lemon oil (GF)

Asparagus soup served with a goats' cheese, asparagus and hazelnut tartine (N)



### MAINS

Roast strip loin of beef on roasted root vegetables  
accompanied by a creamy, green peppercorn sauce (GF)

Spiced pork fillet served with baked houmous and drizzled with coriander oil (GF)

Chicken supreme filled with Applewood smoked cheese and wrapped in Parma ham,  
served on a bed of braised tenderstem broccoli and finished with a light white wine jus (GF)

Cod loin, sun-blushed tomato and courgette parcel  
served on mascarpone polenta with a splash of tomato passata (GF)

Chestnut, spinach and dolcelatte wrapped in light flaky pastry (V N)



### DESSERTS

Bitter chocolate tart with coffee bean syrup and a quenelle of clotted cream (V)

Caribbean banana and coconut tart laced with rum,  
decorated with whipped cream and a maraschino cherry (V N)

Spiced cranberry and orange crème brûlée (V GF)

Simple, but delicious chestnut roulade (V GF)

Freshly brewed coffee and mints

(V) Vegetarian (GF) Gluten-free (N) Contains nuts

