



Residence
restaurant & bar

Residence Selector Menu

For parties under 20 guests, choose any five starters, mains & desserts

For parties of 20 guests or more, choose any three starters, mains & desserts

All reservations over ten guests require a deposit upon booking. Your pre-order is due no later than two weeks before the event date with full balance payment.

To Begin:

Homemade Chicken Liver Parfait - £6

Toasted homemade bread, red onion chutney, clementine syrup

Homemade Duck Liver Parfait - £6

Toasted homemade bread, red onion chutney, raspberry syrup

Hot Sriracha King Prawns £8

Mango, papaya & mint salsa, pea shoots

Garlic & Lemon King Prawns £8

Mango, papaya & mint salsa, pea shoots

Garlic, Coriander & Lime Chicken Skewers £6

Shallot & Cucumber dip

Smoked Salmon, Lemon & Chive Roulade £6

Cherry tomato salad with watercress puree

Freshly Made Soup (v) - £4.5

Warm crusty bread

Soup Options *choose one per reservation:*

Leek & Potato

Tomato & Roasted Red Pepper with Salsa Verde

Celeriac, Pear & Stilton

Oven Baked Kidderton Ash Goat's Cheese (v) £8

Beetroot & Mixed leaf, balsamic glaze

Twice Baked Cheddar Cheese & Chive Soufflé (v) £5.5

Beetroot & radish salad

Meat weights are un-cooked

(v) denotes vegetarian dishes. Due to the presence of peanuts/nuts in our restaurant, there is a small possibility that peanuts/nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information. All prices are in £ and inclusive of vat. There is a discretionary 10% service charge for parties of 10 or more.

For Main:

Roast Chicken Breast £14

Crushed jersey royals, pancetta wrapped green beans & red wine jus

Roast Chicken Breast £14

Potato fondant and broccoli with a mushroom & tarragon cream

Chicken & Pancetta *Residence* Risotto £14

Spring onion, white wine cream & parmesan crisp

Lemon & Thyme Seabass *OR* Salmon Fillets £15

Parmentier potatoes, sun-blushed tomatoes & samphire, lemon butter

Pan Fried Seabass *OR* Salmon Fillets £15

Minted pea & anchovy mash with hollandaise, served with crisp kale and shrimps

Slow Cooked Blade of Beef £14

Dauphinoise potatoes, braised red cabbage, pancetta jus

8oz Rare Breed Ribeye Steak £20

Twice cooked skin-on chips, mushroom, tomato & watercress with peppercorn sauce

Welsh Lamb Rump £16

Fondant potato, stem broccoli, carrot spears, port jus

Pork Tenderloin £15

Savoy cabbage, smoked pancetta, sweet potato fondant with a cider & apple jus

Sweet Potato, Spinach & Feta Lasagne (v) £15

Mini Caesar salad, basil & pesto bread

Pan fried Gnocchi (v) - £12

Sautéed spinach, ricotta cheese with toasted pine nuts

To Finish (v):

Sticky Toffee Pudding - Rum soaked dates & Toffee Ice Cream **£7**

Chocolate & Walnut Brownie – Vanilla ice cream **£7**

White Chocolate & Bailey's Cheesecake – Chocolate shavings **£6**

Toblerone Cheesecake – Marshmallow ice cream **£6.5**

Vanilla Crème Brulee – Homemade shortbread **£7**

Fruit Zabaglione – Prosecco cream, blueberries, raspberries & strawberries **£6**

Passionfruit Pannacotta – Berry compote **£6**

Mixed Sorbet Selection – Strawberries & shortbread biscuit **£6**

Lemon Posset – Homemade shortbread **£5**

Duo of Cheeses – Chutney, grapes & crackers **£8**

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