



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,

Homemade House Terrine - £6

Toasted homemade bread, red onion chutney,

Prosecco Tempura King Prawns £8.5

Garlic aioli, pea shoots

Garlic & Lemon King Prawns £8.5

Mango, papaya & mint salsa, pea shoots

Honey & Lemon Chicken Skewers £6.5

Chilli & herb cous cous

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 new potatoes, 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

Salmon Fillet £15

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

Pan Fried Seabass £15

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

Beef Short Ribs £14

Citrus Slaw, crème fraiche, salt & pepper fries

8oz Ribeye Steak £20

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

Welsh Lamb Rump £16

Dauphinoise, stem broccoli, carrots, port jus

Pork Tenderloin £15

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

Halloumi & Pine Nut Linguine (v) £11

Broccoli & butternut squash, lime & chilli butter

Sweet Potato & Lentil Curry (v) - £11

Tempura green beans & pea pilau rice

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**

Morello Cherry Cheesecake – Chantilly Cream **£6.5**

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

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

Rhubarb Pannacotta – Berry compote **£6**

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

Pink grapefruit possett – Homemade shortbread **£5**

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

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