



CHILLINGTON HALL

Sample Dinner Menus

THE AVENUE

Homemade Soup of your choice

A colourful combination of melon fanned with kiwi fruit and orange segments, drizzled with a fruit coulis

Mediterranean tomato tart with balsamic reduction, red and yellow tomatoes, shallots and parmesan shavings baked in a pastry tart, served with a green salad

Chicken liver parfait, cooked in Brandy cream, topped with cranberries and served with French bread



Kiln-roasted salmon on pea and mint risotto, topped with fresh watercress and parmesan shavings

Stuffed red peppers, filled with Mediterranean couscous and served with rich tomato sauce

Smoked chicken breast, on a bed of creamy butternut squash and mash potato

Honey roasted ham, with Cumberland sauce, gratin potatoes and seasonal vegetables

All of the above are served with seasonable vegetables



Classic Eton Mess with crushed meringue combined with raspberries and cream served in an elegant glass

Choux pastry rings filled with cream and strawberries, drizzled with chocolate

Sticky toffee pudding with toffee sauce served with home-made custard or local Jersey ice-cream

Lemon meringue pie with shortcrust pastry case filled with rich lemon custard and topped with meringue.



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THE TEMPLE



Toasted brioche topped with mushroom medley with a tarragon hollandaise

Goats Cheese Tartlet with caramelised onion topped with goats' cheese served in a pastry case with salad garnish

Antipasti selection of mixed Italian meats with olives, olive oils and mixed artisan breads

Hot smoked haddock fishcakes served with sweet chilli dip and salad leaves

Smoked salmon blinis tower with crème fraîche and keta caviar



Oven baked, herb crusted cod served on a bed of Mediterranean vegetables

Pork fillet coated in a mix of fresh herbs, marinated overnight, roasted, sliced and laid on top of carawayseed red cabbage, and served with a white wine and Dijon mustard jus

Chicken fillet wrapped in bacon with an orange and Madeira reduction, served on a bed of mashed potato

Red Highlander Local Beef marinated in red wine and Cognac, slowly cooked and served on dauphinoise potato topped with pea shoots

Handmade Traditional Pie with any filling of your choice, served with creamy mashed potato

Vegetable Wellington, puff pastry filled with spinach and mushroom served with a tomato reduction

All of the above are served with seasonable vegetables



Chocolate fondant, light, rich chocolate sponge with a soft chocolate centre, served with local ice-cream

Old English trifle, a boozy base with mixed fruit, a layer of home-made custard and topped with cream, served in individual glasses

Whiskey bread and butter pudding served with brown caramelised custard

Baked vanilla cheesecake served with seasonal fruits

Tart Au Citron with a tangy lemon filling baked in a crisp pastry case and served with raspberry coulis



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THE PANTHER

Twice-baked cheese soufflé topped with crisp bacon, served with salad leaves and caramelised onion reduction

Asparagus and Parma ham served on summer leaves with a mango and sweet chilli salsa and parmesan crisps

Trio spoons of seared scallops in truffle oil, tuna with wasabi, crab pâté with cucumber and lime

Salmon mousse wrapped in smoked salmon, with a dill dressing and toasted olive bread

Shropshire Pork terrine of minced pork layered with apple and cider wrapped in bacon and served with local produced chutney and baked breads



Monkfish and rosemary skewers served on roasted Mediterranean vegetables with a couscous timbale

Mushroom medley with pine nuts and sun-dried tomatoes served on a bed of tagliatelle

Chillington lamb which has been marinated and boned leg and shoulder of lamb, char-grilled and served with herby dice potatoes

Confit of duck breast with celeriac mash and caramelised red cabbage

Char-grilled fillet of beef, served with caramelised shallots on a potato rosti with cognac and pepper sauce (*£2 supplement*)

All of the above are served with seasonable vegetables



Summer pudding, timbale of bread soaked in Cassis and filled with fruits of the forest, served with clotted cream

Coffee chocolate mousse in coffee cups, topped with whipped cream and chocolate coffee beans with a Café Curls biscuit

Classic crème brulee, this can be served plain or with a fruit base of your choice

Tarte tatin of sliced apple topped with a Calvados and toffee sauce and puff pastry served with cinnamon ice cream

Miniature Dessert Trio – choose from...

Pavlova topped with seasonal fruit, Lime and mandarin jelly shots, Chocolate fudge brownie, Shortbread round topped with Chantilly cream and strawberries, Light Belgium chocolate mousse, Lemon cheesecake, Choux profiterole covered in chocolate, Champagne and raspberry jelly shot, Pear and honey crumble



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PRE ORDERS & SPECIAL DIETS

Please choose a maximum of 3 options per course for your guests to choose from. A pre order will need to be sent over to Chillington Hall at least 2 weeks before the event. If you are having an event where you have multiple tables, a table by table order will be required. We strongly suggest all parties with multi choice menus to provide their guests with their chosen menu on a place card on the day.

Please notify us in advance of any special diets or allergies that need to be catered for.

CHILDREN'S MEALS

Children under 10 years can have a smaller version of your meal for half the price. Alternatively, a children's meal of chicken nuggets and chips, sausage and mash or fish finger and chips.