

# SET MENUS

## FOR GROUP DINNING

*By* <sup>THE</sup> EMBANKMENT



THE EMBANKMENT

# SIGNATURE MENU

29.95 PER PERSON

## TO START

**CHEFS HOMEMADE SOUP OF THE DAY** VE, DF, GFA

**CHILLI POPCORN SQUID**

Garlic, chilli & coriander.

**TOMATO & RED PEPPER HUMMUS** VE

With warm flatbreads.

**CHARRED TANDOORI CHICKEN SKEWERS**

Salad garnish & mint yoghurt.

We are proud to cook from fresh and do so as quickly as quality allows. (GF) dishes are gluten free and (GFA) have a gluten free option available, (V) dishes are vegetarian, (VE) dishes are vegan, (DF) dishes are dairy free and (DFA) have a dairy free option available. Wheat, nuts and shellfish are in daily use in our kitchen. If you have a food allergy or intolerance, please speak to a member of staff before you order your food and drinks. All weights are approximate and are taken prior to cooking. VAT is included at the current rate.

### WHY NOT PRE ORDER SOME WINE ?

**FOR 24pp**

Enjoy a glass of Prosecco and half a bottle of Pinot Blush, Rosé, Picpoul de Pinet or Malbec.

**FOR 19pp**

Enjoy a glass of Prosecco and half a bottle of Pinot Rosé, (CH) Sauvignon Blanc or Shiraz.

## TO FOLLOW

**\*8oz RUMP STEAK** ADD £4, GF

Seasoned fries, confit tomatoes, portobello mushrooms & garlic butter.

**SMASHED DEXTER BURGER**

28 day aged beef, melted cheese, dry cured bacon, pickle & fries.

**FUNGI GARDEN** VEGAN AVAILABLE

San marzano tomato base, mozzarella, portobello & ricotta, spinach with tender stem broccoli.

**CRISPY BATTERED HADDOCK**

Minted pea puree, lemon, tartare & fries.

**HOT HONEY HALLOUMI BOWL** V

Coriander & lime rice, shredded cos, tomato salsa, black beans, sweetcorn & guacamole.

## TO END

**LOTUS BISCOFF CHEESECAKE**

Golden crumb, banana crisps & butterscotch.

**ICES & SORBETS** VE

Berry compote.

**GLAZED LEMON TART** V

Macerated strawberries.

**CHOCOLATE BROWNIE**

Raspberries, cookies & cream gelato.

**WHY NOT ADD A TRADITIONAL BRITISH  
CHEESEBOARD FOR AN ADDITIONAL 6.95pp?**

Served with mulled apple chutney, celery, grapes, quince jelly, rye toasts & crackers.



THE EMBANKMENT

# CHEFS' SELECTION

39.95 PER PERSON

## NIBBLES

ENJOY A SELECTION FOR THE TABLE.

**NOCELLARA OLIVES** GF, DF, VE  
Sundried tomatoes & lemon.

**RUSTIC BREAD** VE, DFA  
Balsamic, aged oils.

**EDAMAME BEANS** VE  
Soy, chilli, garlic.

## TO START

**CHEFS HOMEMADE SOUP OF THE DAY** VE, DF, GFA

**GRILLED GOATS CHEESE TART** V  
Salt baked beetroot & horseradish crumble.

**PRAWN COCKTAIL LOLLIPOPS**  
Sweet chilli marie rose & gem lettuce.

**SPICED LAMB KOFTAS** DF, GF  
With asian slaw.

**PANKO COATED HALLOUMI FRIES** V  
Mint & sticky pomegranate molasses.

## TO FOLLOW

**TANDOORI MARINATED SALMON** DF, GF  
Bombay potatoes, asian greens & coconut.

**\*10oz RIB EYE** ADD £5, GF  
Seasoned fries, confit tomatoes & garlic butter.

**POACHED CHICKEN BREAST**  
Crispy gnocchi "patatas bravas", chorizo crisps & rocket.

**PANKO TOFU TONKATSU** VE  
With steamed rice, katsu sauce, charred lime & coriander.

**KOREAN BEEF TACOS**  
With kimchi & sriracha mayonnaise, street style on warm mini tortillas with a bowl of seasoned fries.

## TO END

**ETON MESS**  
Mango, passion fruit & ginger.

**SNICKERS BANANA SPLIT**  
Chocolate gelato & shortbread crumb.

**KEY LIME PIE** V  
With chantilly cream & fresh lime.

**EMBANKMENT GELATO** V, GFA  
Vanilla bean, cookies & cream & triple chocolate.

**RASPBERRY & YOGHURT SORBET** VE

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