





EVENTS

Here at Sleeping Bear Hotels, we understand that enjoying amazing food is an important part of your occasion.

Our talented chefs have produced a delicious menu of dishes for you to choose from. Each one is made with locally sourced ingredients and our own freshly grown produce.

3 COURSE MENU £35.00

3 COURSE MENU INC CANAPES AND GLASS OF PROSECCO ON ARRIVAL £45.00





Choose one starter

APPETISER

A selection of canapes for the table served with a glass of prosecco.

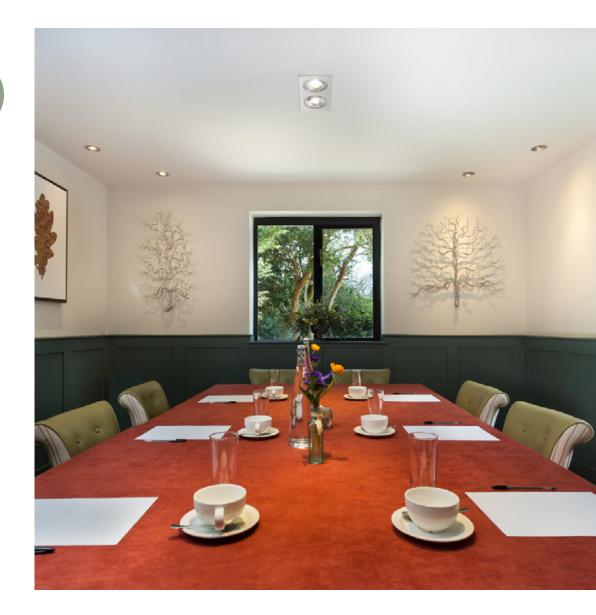
STARTER

Chef's Homemade Soup Selection

Pea & Ham Soup
Celeriac & Thyme Soup
Leek And Potato Soup
Roasted Tomato & Basil Soup
Served with bread and butter

Ham Hock Terrine Piccalilli
Goats Cheese Mousse, Beetroot, Candied Walnuts
Homemade Chicken Liver Pate toast, chutney
Smoked Salmon Mousse, cucumber, lemon and capers





Choose one main course

MAIN COURSE

Chicken Ballotine Stuffed with apricot and sage stuffing wrapped in pancetta
Braised Featherblade Of Beef, Homemade jus
Slow Cooked Pork Shoulder, Apple puree, cider jus
Pan Fried Hake, White wine and tarragon sauce
Butternut Squash, Mushroom And Chestnut Wellington (V)
Slow Cooked Lamb Shoulder, Homemade jus, mint sauce





POTATO

Fondant

Roasties

Mashed

Dauphinois

New

All Main Courses Come with Green Beans and Chantenay Carrots





Choose one dessert

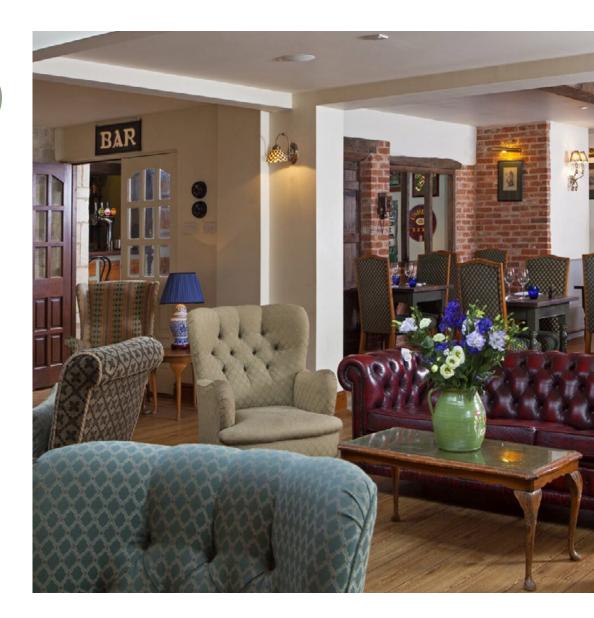
DESSERT

Lemon Tart, Raspberry sorbet & gel
Sticky Toffee Pudding, Butterscotch sauce, Vanilla ice cream
Salted Caramel & Dark Chocolate Tart, Strawberry sorbet
Crème Brulee, Vanilla shortbread & Raspberries
Seasonal Fruit Crumble, Homemade custard













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