



ST MARY'S GUILDHALL

PROM SET MENU

We kindly ask all guests to create their own menus from the list below one main course & one dessert for all guests.

Vegetarians will be catered for,
with the exception of those who have special dietary requirements.

All menus must be pre ordered at least two weeks before your function.

Please do let your server know if you have any special dietary requirements or allergies and we will do our very best assist you with your requirements.

Please note that our dishes may contain one or more of the following allergens:
Cereal, peanuts, nuts, fish, shellfish, sesame seeds, eggs, milk, soya, celery, and celeriac, mustard,
sulphuric dioxide and sulphites.

If in doubt please ask a member of staff.

All reasonable steps and enquiries have been taken to ensure that the food products supplied to this establishment do not contain genetically modified products.



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MAIN COURSES

Slow Braised Feather Blade Of Beef
Creamed Horseradish Mash Potato, Roasted Chantenay Carrots
Fine Bean & Shallot Fondue

Butternut Squash & Chick Pea Tagine (VE)
Israeli Jumbo Cous Cous
Roasted Chicken Supreme
Potato Gratin, Shredded Leek & Fine Green Bean Panache
Wild Mushrooms & Madeira Sauce

Pan Fried Black Bream Fillet
Olive Oil Crushed Ratte Potatoes, Tenderstem Broccoli
Basil Sauce Vierge

Maple Cured Jimmy Butler Free Range Outdoor Bred Pork Ribeye
Grain Mustard Mash, Buttered Kale, Piccolo Parsnip's
Cider Sauce



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DESSERTS

Chocolate Delice
Chocolate Popping Candy, Black Cherry Gel, Shavings Of
Chocolate Amarena Cherries

Steamed Lemon Pudding
Stem Ginger Custard
Tonka Bean Pannacotta
Orange Compote & Speculoos Biscuit Crumb
Bramley Apple & Mixed Spice Crumble
Sweet Granola Style Crumble Topping
Cinnamon Ice Cream

Banana Bread Cake
Glazed Banana, Coconut Caramel Sauce
Vegan Coconut Ice Cream (VE)(GF)