



THE DOWER HOUSE
RESTAURANT

Spring Summer Event Menus

Available April to September

Starters

Hay Smoked Salmon, Sweet & Sour Cucumber, Radish & Samphire Salad, Smoked Roe Cream (GF)



Slow-Cooked Duck Egg, Pea, Morteau Sausage & Broad Bean Broth, Iberico Ham, Pea Shoots (GF)



Ceviche of Gilt Head Bream, Local Beetroot, Horseradish, Citrus & Coriander (GF)



White Lake Goats Curd, Heritage Tomato, Monks Beard, Tomato Consommé, Parmesan Biscuit (V, GF)



Pressed Ham Terrine, Liver Parfait, Celery, Jumbo Raisin & Radish Salad (GF)



Warm Asparagus, Salmon Tartare, Smoked Eel, Black Pepper Crème Fraiche (GF)

Main Courses

Seared Loch Duarte Salmon, Lemon Creamed Potato, Asparagus, Seaweed Hollandaise (GF)



Roast Halibut, Pea, Pancetta & Mussel Broth, BBQ Lettuce, Confit Ratte Potatoes (GF)



Spiced Corn Fed Chicken Breast, Moroccan Quinoa, Lime Crème Fraiche, Onion Bhaji, Curry Sauce (GF)



Roast Guinea Fowl Supreme, Thyme Creamed Potato, Asparagus,
Local Chard, Bacon Crumb, Green Peppercorn Sauce (GF)



Lamb Rump, Braised Neck, Heritage Tomatoes, Basil Aioli, BBQ Cucumber, Feta (GF)



Lacock Farm Pork Loin, Apple, Sage Quinoa, Roast Onion, Sage Jus, Black Pudding

Desserts

Strawberry Pavlova, Strawberry Cream, Lemon Balm (GF)



Gooseberry & Elderflower Trifle



Royal Crescent Eton Mess (GF)



Chocolate Tart, Raspberry Ice-Cream, Peanut Brittle



Lemon Cheesecake, Lemon Yoghurt Ice-Cream



Selection of Three Local Cheeses, Biscuits, Celery & Quince Paste

Tea, Coffee & Petit Fours

3 Courses for £72 per person

Please note that a Discretionary Service Charge of 12.5% will be added to your bill

All menus are restricted to one choice for all guests with alternatives available if dietary restrictions apply. Some of our foods may contain nuts and other allergens. If you have any special dietary requirements, please advise a member of the Events Team.

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