

Avon
Gorge
Hotel

THEAVONGORGEHOTEL.com

MENUS

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Hotel





DRINKS PACKAGES AND ADDITIONS

PRESTIGE £32.95

1 glass of Perrier-Jouët Champagne per person
½ bottle of wine per person from the Sommelier's Choice of Prestige wine
½ bottle of water per person

PREMIUM £25.95

1 glass of house Champagne per person
½ bottle of wine per person from the Sommelier's Choice of Premium wine
½ bottle of water per person

CLASSIC £18.95

1 glass of Prosecco per person
½ bottle of house Chenin Blanc or Shiraz Viognier per person
½ bottle of water per person

We also offer a large selection of packages with beers, ales, spirits, ports, dessert wines and digestifs

ADDITIONS

ADD A GLASS OF PROSECCO FOR £7.00
ADD A GLASS OF HOUSE CHAMPAGNE £9.95

CANAPÉS

CHOOSE ANY 3 FOR £7.50

OR 4 FOR £9.00

CHICKEN LIVER PARFAIT ON TOASTED BRIOCHE
AND TOMATO CHUTNEY

CAESAR SALAD CROQUETTE

SERRANO HAM, CELERIAC REMOULADE ON TOASTED BAGUETTE

SMOKED SALMON ROSES ON OATCAKE WITH DILL CRÈME FRAÎCHE

SMOKED MACKEREL PÂTÉ AND BEETROOT CROSTINI

DRESSED CRAB TOASTS

ROQUEFORT AND SPINACH QUICHE

MINI BAKED POTATO, GRUYÈRE, SOUR CREAM AND CHIVES

PORCINI AND PARMESAN ARANCINI BALLS





PRESTIGE MENU

£55.00 PER PERSON

STARTERS

LOBSTER AND AVOCADO COCKTAIL

SCALLOPS CEVICHE

Scallops cut thinly and marinated in lime juice, salt, sugar, pomegranate, chilli and baby coriander

PETATOU DE CHÈVRE

Potato, olive, sun blushed tomato salad with grilled goat's cheese

PROSECCO AND SICILIAN LEMON GRANITE

MAIN COURSES

ROAST SADDLE OF VENISON

Smoked potato purée, red cabbage and chocolate sauce

ROASTED MONKFISH GRAND-MÈRE

Potato rösti

ARTICHOKE AND BEAUFORT CHEESE PITHIVIER

Creamy Beaufort cheese bound with Jerusalem artichokes in a flaky pastry

DESSERTS

CHOCOLATE BOMBE

Melting dark chocolate bomb with white chocolate ice cream and hot salted caramel sauce

TARTE FINE AUX POMMES

A fine tart of apples with Calvados ice cream

BRILLAT-SAVARIN CHEESECAKE SEVILLE ORANGE JELLY

THE CHEESE TROLLEY

Selection of French and British cheese served with biscuits and chutneys



PREMIUM MENU

£42.50 PER PERSON

STARTERS

PRAWN AND AVOCADO SALAD

Crisp leaves and a cocktail sauce dressing

CHICKEN LIVER PARFAIT

Toasted Brioche and grape chutney

CAPRESE SALAD

Mozzarella, tomato and basil

MAIN COURSES

RUMP OF LAMB

Chorizo, boulangère potatoes, basil pesto

ROAST COD

Buttered leeks and salsa verde

PIEDMONTESE PEPPERS, SALSA ROSSA

Peppers stuffed with couscous glazed under mozzarella served with a tangy salsa

DESSERTS

PEAR AND ALMOND TART

Honey-combe ice cream

RED BERRY 'PAVLOVA'

Crisp meringue, crème Chantilly and red berry compôte

CHEESE BOARD

Selection of French and British cheese served with biscuits and chutneys

For special dietary or allergy information, please speak to the manager. All our prices include Vat. A discretionary service charge of 10% will be added to your bill.

CLASSIC MENU

£37.50 PER PERSON

STARTERS

SMOKED MACKEREL

Burnt tea smoked mackerel and Heritage beetroot salad, carrot râpée salad and sour cream

JELLIED HAM HOCK TERRINE

Celeriac rémoulade

ROQUEFORT, WALNUT AND PEAR SALAD

MAIN COURSES

LAMB NECK FILLET

Silver anchovy, Caesar salad, Red Rooster potato skin

SEA BASS

Panzanella salad, nasturtium pesto

AUBERGINE AND TOMATO GRATIN

Mint yoghurt and pomegranate

DESSERTS

VALRHONA CHOCOLATE TART

Caramel mascarpone, caramelised almonds

LEMON POLENTA AND PISTACHIO CAKE

Elderflower icing and fresh raspberries

CHEESE BOARD

Selection of French and British cheese served with biscuits and chutneys

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