



M E N U S

Avon
Gorge
Hotel



⇒ DRINKS PACKAGES ⇐

CLASSIC

Two glasses of Prosecco, homemade mulled wine or Pimm's and lemonade with fresh fruit

½ Bottle of house red or white wine

½ Bottle of water

£25.45 PER PERSON

SUPERIOR

Two glasses of Champagne or a choice of cocktails including Cosmopolitan, Margarita or Cuba Libre

½ Bottle of house red or white wine

½ Bottle of water

£32.35 PER PERSON

PRESTIGE

Two glasses of Champagne or a choice of cocktails including Cosmopolitan, Margarita or Cuba Libre

½ Bottle of Superior wine

½ Bottle of water

£35.95 PER PERSON

VINTAGE

Two glasses of Vintage Champagne or a Champagne cocktail

½ Bottle Prestige wine

½ Bottle of water

£44.45 PER PERSON

Superior wine is based up to a value of £28 per bottle and Prestige wine is based up to a value of £33 per bottle. Champagne cocktail selection is from our bar list.

⇒ SPRING & SUMMER MENU ⇐

STARTERS

SMOKED SALMON CLASSIC

Eggs, capers, gherkins and shallots

JELLIED HAM HOCK TERRINE

Celeriac rémoulade

PRAWN & CRAYFISH COCKTAIL

With crisp iceberg lettuce, cocktail sauce, brown bread and butter

ROQUEFORT, WALNUT & PEAR SALAD

MAIN COURSES

RUMP OF LAMB

Served pink with chorizo boulangère potatoes and basil pesto

NORMANDY CHICKEN

Dijonnaise pommes mousseline

POACHED SALMON

Buttered new potatoes, hollandaise

GOAT'S CHEESE, SPINACH & SUN BLUSHED TOMATO ROULADE

Beetroot relish and watercress

DESSERTS

CRÈME BRÛLÉE

Baked vanilla custard, glazed under sugar

PAVÉ OF CHOCOLATE

Candied pistachio crème fraîche

BAKED CHEESECAKE

Blueberry compote

RASPBERRY & SHERRY TRIFLE

TEA & COFFEE

£30.50 PER PERSON Includes basket of bread and vegetables

For special dietary requirements or allergy information, please ask.

⇒ SPRING & SUMMER SELECTOR ⇐

STARTERS

HARISSA BRUSHED SARDINES Slow grilled tomatoes on toast	£6.95	JELLIED HAM HOCK TERRINE With celeriac rémoulade	£7.95
SERRANO HAM & CHICKEN CROQUETTES With aioli and mixed leaves	£6.50	SMOKED SALMON CLASSIC Eggs, capers, gherkins and shallots	£8.50
PRAWN & CRAYFISH COCKTAIL With crisp iceberg lettuce, cocktail sauce, brown bread and butter	£8.50	WARM ENGLISH ASPARAGUS Hollandaise sauce, Parmesan and herb salad (only available from May until mid June)	£9.50
CRAB GAZPACHO	£8.50	ROQUEFORT PEAR & WALNUT SALAD	£8.00

MAIN COURSES

ROAST SIRLOIN OF BEEF Rosemary roasted new potatoes and red wine reduction (served pink)	£22.50	RUMP OF LAMB Chorizo boulangère potatoes, basil pesto (served pink)	£23.95
NORMANDY CHICKEN Dijonnaise pommes mousseline	£15.95	SLOW COOKED PORK BELLY Meaux mustard dauphinoise, Agen prunes sauce	£17.50
SALMON FISHCAKE Wilted spinach and sorrel sauce	£14.95	SEARED FILLET OF SEA BASS Piperade and salsa verde	£16.95
GOAT'S CHEESE, SPINACH & SUN BLUSHED TOMATO RÉMOULADE Beetroot relish and watercress	£14.95	POACHED SALMON Buttered new potatoes, hollandaise	£15.95

DESSERTS

BANANA BROWNIE Coconut ice cream	£7.95	BAKED CHEESECAKE Blueberry compote	£7.95
CRÈME BRÛLÉE Baked vanilla custard, glazed under sugar	£7.95	CHERRY CLAFOUTIS Sauce Anglaise	£7.95
PAVÉ OF CHOCOLATE Candied pistachio crème fraîche	£7.95	RED BERRY PAVLOVA	£7.95
LEMON POSSET & SHORTBREAD	£7.95	TRIO OF MINI DESSERTS Crème brûlée, Eton Mess, pavé au chocolat	£8.95

➤ AUTUMN & WINTER MENU ◀

STARTERS

BREADED CRAB FISH CAKES

Spiced tomato tartare

CHICKEN LIVER PARFAIT

Raisin chutney and toasted brioche

PRAWN & CRAYFISH COCKTAIL

With crisp iceberg lettuce, cocktail sauce, brown bread and butter

PUMPKIN & PARMESAN SOUP

MAIN COURSES

CONFIT DUCK LEG

Lentils du Puy

SLOW ROASTED PORK BELLY

Meaux mustard dauphinoise, Agen prune sauce

ROAST COD

Buttered leeks and salsa verde

BAKED GNOCCHI SORRENTINA

Tomato bocconcini

DESSERTS

STICKY TOFFEE PUDDING

With clotted cream ice cream

CHOCOLATE FONDANT

Hazelnut ice cream

RHUM BABA

Crème Chantilly

CRÈME BRÛLÉE

Baked vanilla custard, glazed under sugar

TEA & COFFEE

£30.50 PER PERSON Includes a basket of bread and vegetables

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➤ AUTUMN & WINTER SELECTOR ◀

STARTERS

CRAB BISQUE WITH GRUYÈRE Rouille and croutons	£8.50	PORK RILLETES Cornichons and toasted rye batard	£7.50
PUMPKIN & PARMESAN SOUP	£5.95	LEEK & ROQUEFORT TART Apple and chicory salad	£8.00
SPICED POTTED SHRIMPS Cucumber and watercress salad with Melba toast	£8.50	WHIPPED GOAT'S CHEESE Heritage beetroot and caramelized walnuts salad	£7.95
JELLIED HAM HOCK TERRINE Wth celeriac rémoulade	£7.95	HARISSA BRUSHED SARDINES Slow grilled tomatoes on toast	£6.95

MAIN COURSES

RUMP OF LAMB Tomato and black olive crusted potatoes (served pink)	£23.95	SLOW ROASTED PORK BELLY Meaux mustard dauphinoise, Agen prunes sauce	£17.50
BRAISED SHANK OF LAMB Whole grain mustard mash and rosemary jus	£17.95	CONFIT DUCK LEG Lentils du Puy	£16.95
DAUBE OF BEEF BOURGUIGNON Braised beef, smoked pancetta, mushrooms and shallots	£17.95	ROAST COD Buttered leeks, salsa verde	£14.95
ROAST SIRLOIN OF BEEF Dauphinoise potato and red wine jus (served pink)	£18.50	BAKED GNOCCHI SORRENTINA Tomato bocconcini	£13.50

DESSERTS

RHUM BABA Crème Chantilly	£7.95	CRÈME BRÛLÉE Baked vanilla custard glazed under sugar	£7.95
CHOCOLATE FONDANT Hazelnut ice cream	£7.95	TREACLE TART With clotted cream	£7.95
RICE PUDDING Agen prunes	£7.95	BANANA, RUM BREAD & BUTTER PUDDING With rum and raisin ice cream	£7.95
PAVÉ OF CHOCOLATE Candied pistachio and vanilla ice cream	£7.95	STICKY TOFFEE PUDDING Crème fraîche ice cream	£7.95



⇒ WORKING LUNCH MENU ⇐

FINGER SANDWICHES

A selection of freshly cut finger sandwiches

POACHED SALMON
PRAWN COCKTAIL
CORONATION CHICKEN
EGG & CRESS

HAM & MUSTARD
ROAST BEEF & HORSERADISH
CHEESE & ONION

SALADS

Choose any two

CEASAR SALAD
ROCKET & PARMESAN SALAD
BIBB LETTUCE & BLUE CHEESE SALAD
NEW POTATO & CHIVE SALAD

TUSCAN BEAN SALAD
TOMATO & ONION
MIXED LEAF & FRENCH DRESSING

⇒ CANAPÉS ⇐

CHICKEN LIVER PARFAIT

WARM DUCK RILLETTE

SERRANO TERUEL HAM D.O.P.

SMOKED SALMON & CUCUMBER BLINI

PAN FRIED CRAB CAKES, SALSA ROSA

ROAST BACON TIGER PRAWNS

BROCCOLI & BLUE CHEESE QUICHE

MANCHEGO & TOMATO BRUSCHETTA

TEMPURA COURGETTE

CHOOSE ANY 3 FOR £7.50 OR 4 FOR £9.00

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⇒ WORKING LUNCH MENU ⇐

BRAISED, ROASTS & PIES

Choose any two

BEEF BOURGUIGNON

Pomme purée

DUCK CONFIT PIE

Parmentier potatoes

ROAST PORK

With traditional accompaniments

BOUILLABAISSE

Rouille and Gruyère

FISH PIE

Cheddar cheese mash

SALMON EN CROÛTE

Tartar sauce

NUT ROAST

Vegetarian gravy

MACARONI AU GRATIN

RATATOUILLE

Chickpea casserole

FROM THE GRILL

Choose any two

BEEF SKEWERS

Tomato pesto

CHICKEN SKEWERS

Satay sauce

TOMATO & BOCCONCINI SKEWERS

Pesto dip

TUNA SKEWERS

Soy, ginger and chilli dip

SALMON SKEWERS

Lemon and crème fraîche

ROAST RED PEPPER & HALLOUMI SKEWERS

Chermoula dip

MINI DESSERTS

Choose any two

CHOCOLATE PAVÉ

Candied pistachios

ETON MESS

CRÈME BRÛLÉE

CHOCOLATE POTS

APPLE TATIN

Crème Chantilly

RHUBARB CRUMBLE

MINI PROFITEROLES

CHERRY CLAFOUTIS

⇒ PRESTIGE MENU ⇐

STARTERS

LOBSTER & AVOCADO COCKTAIL

Poached lobster mixed with ripe avocado and tangy pink grapefruit under a classic cocktail sauce

SHETLAND SCALLOPS

Sauce vierge

PETATOU DE CHÈVRE FRAIS AU OLIVES

Potato, goat's cheese, olive and sun blushed tomato salad

MAIN COURSES

HERB CRUSTED RACK OF LAMB

Pommes Anna and rosemary jus

ROASTED MONKFISH GRAND-MÈRE

Potato rosti pancetta, button mushrooms and silverskin onions

FILLET STEAK DIANE

Aged beef fillet, mushroom and brandy sauce, potato rosti and buttered spinach

ARTICHOKE AND BEAUFORT CHEESE PITHIVIER

Creamy Beaufort cheese bound with Jerusalem artichokes in a flaky pastry

DESSERTS

ASSIETTE OF DESSERTS

Poached pear, crème brûlée, glazed Agen prune rice pudding, vanilla cheesecake and apple tarte Tatin

TRIO OF CHOCOLATE DESSERTS

Dark chocolate pavé, milk chocolate tart and white chocolate mousse

COFFEE, TEA & CHOCOLATE TRUFFLES

£65.00 PER PERSON Includes basket of bread and vegetables

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