



THE MERE

Knutsford

LIVE IN THE MOMENT*

AUTUMN/WINTER BANQUETING MENU

£35.00 PER PERSON

Available from October 1st - March 31st 2020

SOUPS OR AMUSE-BOUCHE

Can also be served as a pre-starter option at £1.50 per person. A supplement charge will be added.
If required as a pre-starter, please select one option:

Pumpkin (V/Ve)

Crispy onion and sage, roast pumpkin oil

Spiced Yellow Split Pea (V/Ve)

Lemon-scented crème fraîche

Parsnip and Apple (V/Ve)

Parsnip crisp, curry oil

Truffled White Bean (V/D)

Truffle oil

VEGETARIAN STARTERS

Goat's Cheese Torte (V/D/E/G)

Fig and walnut tapenade, fig salad, balsamic dressing

Blue Cheese Tart (V/D/E/G)

Pear, chicory, orange and walnut salad, honey mustard dressing

Fennel (N/V/Ve)

Orange and quinoa salad, tahini and pomegranate dressing

Wild Mushroom and Mozzarella Arancini (V/D/E/G)

Marinated mushrooms, truffle mayonnaise

Supplement - £1.50

Assiette of Melon (V/Ve)

Compressed watermelon, passion fruit sorbet

Food allergies and intolerances: before ordering food and drink please speak to a team member if you would like to know more about our ingredients.

Please advise us of any food allergies.

We take care whenever possible to ensure no cross contamination will occur, however due to our food preparation procedures we cannot guarantee this.

Menu items marked will contain one or more of the following allergens:

(C) = contains celery / (G) = contains gluten / (E) = contains egg / (N) = contains nuts / (Pe) = contains peanuts / (F) = contains fish

(CrM) = contains crustaceans/molluscs / (M) = contains mustard / (S) = contains soya / (Se) = contains sesame

(SD) = contains sulphur dioxide / (L) = contains lupin / (Pr) = contains pork

Dish advice:

(V) = suitable for vegetarians / (Ve) = suitable for vegans



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MEAT STARTERS

Salad of Smoked Duck (G)

Frizze and lamb's lettuce, apricot and cranberry chutney, duck fat croutons

Quiche Lorraine (D/E/G)

Pancetta, preserved tomato, tomato relish

Chicken Liver Pâté (D/E/G)

Onion marmalade, fig, melba crisp

Ham Hock Bon Bons (D/E/G)

Piccalilli, pea shoots

Game Terrine (D/G)

Autumn fruit chutney, griddled sourdough

Supplement - £1.50

FISH STARTERS

Pavé of Citrus and Green Tea-cured Chalk Stream Trout (E/CrM/S)

Crab mayonnaise, pink grapefruit gel, pumpkin seed dressing

Supplement - £1.50

Blow-torched Mackerel (E/N)

Celeriac remoulade, pear and hazelnut vinaigrette

Smoked Haddock Arancini (D/E/G)

Raw cauliflower couscous, curried mayonnaise, golden raisin purée

Seared Scallops (G)

Ginger beer-braised pork belly, crisp pancetta, pickled apple purée

Supplement - £4.50

Herb-poached Salmon (D/E/G)

Potato and quail's egg salad, lemon and parsley crème fraîche, pickled cucumber, pumpernickel crumb

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SEAFOOD MAIN COURSES

Fillet of Halibut (D/CrM)

Sautéed ratte potatoes, tenderstem broccoli, potted shrimp, orange and lovage butter

Supplement - £4.50

Smoked Haddock (D/E)

Kedgeriee rice, pak choi, egg and parsley crumb, spring onion, curry sauce

Salmon En Croûte (D/E/G)

Puff pastry baked fillet of salmon, sole mousse, golden raisins, market accompaniments, ginger butter

Minimum 10 People

Supplement - £4.00

Fillet of Sea Bass (D/CrM)

Saffron potatoes, roast fennel, lemon-scented spinach, carrot spaghetti, lobster jus

Roast Loin of Cod Bourguignon (D)

Dauphinoise potato, celeriac purée, bacon choucroute, oyster mushroom, roast shallot, red wine jus

Supplement - £2.50

VEGETARIAN MAIN COURSES

Baked Mushroom Wellington (D/E/G)

Celeriac purée, wilted greens, truffled mushroom fricassée

Roasted Squash Barley Risotto (D/G)

Roasted chestnuts, caramelised apple, crisp sage

Baked Onion (D/E/G)

Macaroni cheese, portabello mushroom, beer jus

Vegan Shepherd's Pie

Root vegetable and puy lentils, sweet potato mash, wilted greens

Vegan Squash and Feta Strudel (G)

Pepper relish, red pepper ketchup, baby leeks, lemon scented oil

MEAT/POULTRY MAIN COURSES

Beef Wellington (D/E/G)

Beef fat fondant potatoes, stem broccoli, carrot, red wine jus

Minimum 12 People

Supplement - £8.00

Lancashire Pork Fillet (D/E)

Wrapped with a Stilton mousse, parisienne potatoes, spring onion, choucroute, confit apple, apple purée, pork glaze

Minimum 4 people

Rump of Lamb (D)

Gratin potato, pepper relish, confit garlic, baby fennel, confit tomato and basil pesto, lamb glaze

Supplement - £2.50

Roast Leg of Lamb (D)

Rosemary-roasted chateau potatoes, roast shallot, stem broccoli, caper and mint jus

Minimum 8 people

Serrano-wrapped Chicken (D/E/G/P)

Sage and onion stuffing, root vegetables dauphinoise, bread sauce purée, buttered kale, honey-roast parsnips and carrots, crisp sage, roast chicken jus

Breast of Duck (D/G)

Braised red cabbage, caramelised apple, salt-baked celeriac, duck fat potatoes, parsnip purée, green pepper jus

Minimum 10 People

Supplement - £2.00

Roast Rib of Beef (D)

Jenga chips, roast mushroom and slow-cooked tomato, watercress, peppercorn sauce

Minimum 12 People

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DESSERTS

White Chocolate and Vanilla Baked Cheesecake (V/D/E/G)

Blackcurrant sorbet and gel

Sticky Toffee Pudding (V/D/E/G)

Toffee sauce, whipped Chantilly cream, crushed date wafers

Dark Chocolate and Orange Tart (V/D/E/G/N)

Chocolate ice cream, orange mousse, hazelnuts

Nutella Crème Brûlée (V/D/E/G/N)

Biscotti and crème diplomat

Lemon and Passion Fruit Tart (V/D/E/G)

Passion fruit and mango sorbet

Blackberry Cheesecake (D/E/G)

Vanilla ice cream, red berry fruit coulis

Fruit of the Forest Sabayon (V/D/E/G)

With Victoria sponge

Chocolate Delice (D/E/G)

Caramel ice cream and honeycomb

Selection of Three British Cheese

Traditional accompaniments

Supplements - £3.00

Selection of Cheese for the Table

Traditional accompaniments

£7.00 Per Person

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