



**THE MERE**

Knutsford

LIVE IN THE MOMENT\*

# AUTUMN/WINTER BANQUETING MENU

## £30.00 PER PERSON

Available from October 1<sup>st</sup> - March 31<sup>st</sup> 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:

**Spiced Parsnip and Apple (D/G)**

**Tomato and Rosemary (D/G)**

**White Onion and Cider (D/G)**

### VEGETARIAN STARTERS

**Chicory and Blue Cheese Tart (V/D/E/G)**

Autumn fruit chutney, balsamic dressing

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

Fig and walnut tapenade, fig salad, balsamic dressing

**Supplement - £1.50**

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

Marinated mushrooms, truffle mayonnaise

**Supplement - £2.00**

**Compressed Watermelon (D)**

Beetroot and feta salad

### MEAT STARTERS

**Chicken Liver Pâté (D/E/G)**

Onion marmalade,  
chargrilled sourdough

**Salad of Smoked Duck and Air-dried Ham (G)**

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

**Supplement - £2.00**

**Smoked Bacon and Cheddar Tart (D/E/G)**

Tomato relish

**Ham Hock Bon Bons (D/E/G)**

Piccalilli, pea shoots

**Supplement - £1.25**

### FISH STARTERS

**Gin-cured Trout (E/G)**

Compressed pickled cucumber,  
dill mayonnaise, pumpernickel crumb

**Smoked Haddock Arancini (D/E/G)**

Raw cauliflower couscous,  
curried mayonnaise, golden raisin purée

**Supplement - £2.00**

**Herb-poached Salmon (E)**

Potato and quail's egg salad, pepper ketchup

**Smoked Mackerel Pâté (N/E/D)**

Celeriac remoulade, pear and hazelnut  
vinaigrette, melba crisp

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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### 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

### FISH MAIN COURSES

#### **Mere Fish Cake (D/E/G)**

Potato rösti, wilted greens, fine bean wrap,  
grain mustard beurre blanc

#### **Smoked Haddock (D/E)**

Kedgeree 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 Stone Bass (D)**

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

### MEAT/POULTRY MAIN COURSES

#### **Roast Breast of Chicken (D)**

Root vegetable dauphinoise, buttered kale,  
honey-roasted carrots, caramelised shallot,  
crisp sage, roast chicken jus

#### **Roast Rib of Beef (D)**

Jenga chips, roasted mushroom and slow-cooked  
tomato, watercress, peppercorn sauce  
*Minimum 12 people*

**Supplement - £2.50**

#### **Braised Lamb Shoulder (D/G)**

Grain mustard mash, wilted kale,  
stem broccoli, caper and mint jus

#### **Braised Blade of Beef (D)**

Smoked mash, parsley carrot, wilted greens,  
roast shallot, chestnut mushroom, red wine jus

#### **Slow-cooked Shoulder of Pork (D/G)**

Black pudding, golden raisin farce, scallion mash,  
savoy cabbage, caramelised apple, apple purée, pork glaze

#### **Rump of Lamb (D)**

Gratin potato, braised neck and split pea casserole,  
confit garlic, stem broccoli, lamb jus

**Supplement - £3.00**

#### **Confit Leg of Duck (D/G)**

Classical French cassoulet, wilted greens

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### DESSERTS

**Mere Baked Vanilla Cheesecake (V/D/E/G)**

Graham cracker, blackcurrant

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

Toffee sauce, vanilla ice cream

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

Orange mousse, hazelnuts

**Nutella Crème Brûlée (V/D/E/G/N)**

Biscotti

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

Passion fruit and mango sorbet

**Chocolate Delice (D/E/G)**

Caramel ice cream and honeycomb

**Supplement - £1.50**

**Selection of Three British Cheeses**

Traditional accompaniments

**Supplement - £3.75**

**Selection of British Cheese for the Table**

Traditional accompaniments

**£50.00 per table**

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