



## MERCHANTS & PALM COURT

# PARTY MENU

### STARTERS

**MUSHROOM VOL-AU-VENTS** V 450 Kcal G, D, SU  
Sautéed button mushrooms, spinach & apricots, tarragon cream

**OUR OWN CHICKEN LIVER  
& PORT PATE** GF 560 Kcal C, G, D, SU  
With caramelised onion chutney and toast

**PRAWN & SALMON COCKTAIL** 650 Kcal G, D, CR, E, F, M  
Icelandic prawns, smoked salmon, baby leaves,  
Marie Rose sauce

**BBQ CHICKEN WINGS** GF 375 Kcal M  
With spicy dip

**CLASSIC TOMATO BRUSCHETTAS** V, VE 425 Kcal G  
Served with fresh basil and olive oil

### MAINS

**CHICKEN SCHNITZEL** GF? 985 Kcal G, E, D, M  
Fried panko crumbed chicken breast, large house salad,  
fries, fried egg, garlic sauce

**BLACKENED SALMON FILLET  
PENNE PASTA** V 1512 Kcal G, D, SU, F  
Mushrooms, spinach, Parmesan, wine, cream

**CREAMY BEEF & HORSE RADISH  
PANCAKES** 1250 Kcal G, D, E, SU, M  
Two tortilla pancakes topped with crumbed Stilton,  
with crisp salad and fries

**PAPPARDELLE PASTA** V, VE? 895 Kcal G, E, D  
Pasta strips, Mediterranean tomato sauce, fresh Parmesan

**CHICKEN CAESAR SALAD** V 284 Kcal G, E, D, SO  
Chargrilled chicken breast, romaine lettuce, baby gems,  
poached egg, chunky herb croutons, grated Parmesan,  
creamy cheese dressing

**CHEESE BURGER** GF? 1200 Kcal G, D, E, M  
8oz Beef patty, Swiss cheese, house salad, fries,  
slaw and onion rings

*Ideal for people attending a large party  
or for group organisers*

**2 COURSES - £25** PER PERSON

**3 COURSES - £30** PER PERSON

Adults need around 2000 kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free due to possible cross-contamination during production.

GF Gluten Free GF? Can be made Gluten Free (please ask when ordering)  
V Vegetarian VE Vegan VE? Can be made Vegan (please ask when ordering)

D - DAIRY G - GLUTEN M - MUSTARD E - EGG MO - MOLLUSCS CR - CRUSTACEAN  
C - CELERY N - NUTS F - FISH SU - SULPHUR DIOXIDE S - SESAME SO - SOYA  
P - PEANUTS L - LUPIN

### DESSERTS

**MERCHANTS' MESS** 1956 Kcal E, D  
A combination of fresh fruit, whipped cream & meringue

**CHEESE BOARD** GF? 970 Kcal G, C, D, SU, N  
Mature cheddar, English Stilton, creamy Brie, savoury biscuits,  
grapes, celery, walnuts & onion chutney

**FRESH FRUIT BOWL** V, VE? 325 Kcal D  
Served thick Devon cream

**MERCHANTS' TRIO** 850 Kcal E, D, SO  
Strawberry Meringue | Lemon Cheesecake  
Chocolate & Orange Pot