



Trunkwell House Hotel

At Trunkwell House our Head Chef Adrian Offley will ensure that you and your guests are truly spoilt!

Chef Adrian Offley joined the Trunkwell House team in March 2012 and has an extensive and wide range of knowledge throughout the catering trade including working alongside chef's such as David Everate-Mathius at Le Champignon Sauvage now Two Michelin Stared. Adrian Started training as a Chef in London working in the larger 4/5 Star hotels across the Capital. Adrian took his first head chefs job in 1993 at a private mansion house on the outskirts of Reading progressing to a much larger Hotel in Henley on Thames with extensive wedding and Banqueting Facilities. He has also worked in the Contract Catering industry dealing with Corporate and Directors Lunches and larger volume catering.

Please choose one option per course for you and your guests from our extensive menus.

If you require something a little different or simply want to change some dishes around please do let us know and we can arrange a meeting with Adrian.

Please advise us if any of your guests have dietary requirements so we can cater for them separately.

Starters

Chilled Starters

A Smooth Duck and Orange Pate served with Melba toast, Cumberland Sauce and Green Salad Garnish

Sliced Smoked Duck served with Griddled Pepper Salad Drizzled with a Raspberry Vinaigrette

Buffalo Mozzarella and Tomato Salad served with a Balsamic Reduction and Basil Oil

Traditional Caesar Salad served with Crispy Croutons and Parmesan Cheese

Classic Prawn Cocktail with Romaine Lettuce, Cucumber and Marie Rose Sauce

Freshly Made Soups

Cream of Tomato and Basil

French Onion Soup

Minestone Soup

Warm Starters

Warm Brie and Sun Blushed Tomato Tartlet with a Green Salad Garnish

Warm Goats Cheese and Caramelised Onion Tartlet with a Rocket Salad and Sun Blushed Tomatoes

Roast Mediterranean Vegetable Bruschetta with Shaved Parmesan, Balsamic and Olive oil

Mains

Poultry, Game and Fish

Griddled Breast of Chicken with a White Wine and Chive Butter Sauce

Corn Fed Chicken Supreme with a Saffron Cream Sauce

Traditional Roast Chicken Crown with Sage and Onion Stuffing and Gravy

Breast of Duck with a Port Red Wine Sauce - £5.00 *supp*

Baked Fillet of Salmon with a White Wine and Dill Sauce

Meats

Duo of Cumberland Sausages on Creamed Mash Potato with an Onion Gravy

Rump of Lamb served on a Rosti Potato with a Red Wine and Madeira Sauce - £5.00 *supp*

Roast Sirloin of Beef with Yorkshire Pudding and a Rich Red Wine Gravy - £5.00 *supp*

Fillet of Beef served with a Green Peppercorn Sauce - £6.00 *supp*

Vegetarian

Cashew Nut Roast served with a Thyme and Wild Mushroom Sauce, Roast Potatoes and
Nest of Fried Leeks

Leek and Stilton Tart served on a bed of Baby Leaves, a Grain Mustard Vinaigrette and
Warm New Potatoes

Wild Mushroom Risotto served with Asparagus, Rocket Salad and Shaved Parmesan

Curried Butternut Squash Risotto with a Rocket Salad

All main dishes are served with seasonal vegetables and Potatoes.

Desserts

Chantilly Profiteroles served with a Vanilla Cream and Chocolate Sauce

Sharp Lemon Torte with a Fresh Fruit Coulis

White Chocolate Box with a Melting Raspberry Centre and Fresh Raspberries

Dark Chocolate Box with a Salted Caramel Top and a Dark Chocolate Sauce

Baked New York Style Vanilla Cheesecake with a Strawberry Fruit Coulis

Treacle Sponge served with a Vanilla Custard

Bread and Butter Pudding Made with Brioche served with Vanilla ice Cream

Children's Menu

From 2yrs – 8yrs

Children are able to have a half portion of the Adults Menu Option

OR

Alternatively choose from:

Melon Faces / Soup

Pasta bake, Pizza, Goujons of Chicken, Sausages or Fish Fingers

Served with Chips, Beans or Peas

Ice cream