



Trunkwell House Hotel

Banquet Menu

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

Steven has an extensive and wide range of knowledge throughout the catering trade. Including working in kitchens at the Dorchester in London, Coworth Park in Ascot and the Waterside Inn in Bray.

Steven has worked in the industry since 1997 and took his first Head chef role at Wokefield Park near Reading in 2014 with extensive wedding and banquet facilities.

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 please do let us know and we can arrange a meeting with Steven.

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

Starters

Chilled Starters

Smooth Duck and Orange Pâté with Melba toast, Cumberland Sauce & Salad Garnish
Sliced Smoked Duck with a 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
Trunkwell House Prawn Cocktail served with Marie Rose Sauce and Pickled Cucumber

Freshly Made Soups

Roast Tomato & Thyme Soup
Wild Mushroom Soup
Cream of Chicken Soup

Warm Starters

Brie and Sun Blushed Tomato Tartlet with a Green Salad Garnish
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

Corn Fed Chicken Supreme with Saffron Cream Sauce served with Potato Rosti

Traditional Roast Chicken with Sage and Onion Stuffing, Gravy and Roast Potato

Breast of Duck with Port Red Wine Sauce and Fondant Potato - £5.00 supp

Baked Fillet of Salmon with Lemon Pearl Barley and Garden Vegetables - £5.00 supp

Red Meats

Duo of Cumberland Sausages on Creamed Mash Potato with Onion Gravy

Slow Roast Belly of Pork on Grain Mustard Mash with Caramelised Apple

Rump of Lamb served with Aubergine & Tomato Salsa served on Olive Champ - £5.00 supp

Roast Sirloin of Beef with Yorkshire Pudding, Red Wine Gravy and Roast Potato - £5.00 supp

Fillet of Beef served with a Green Peppercorn Sauce and Fondant Potato - £6.00 supp

Vegetarian

Nut Roast with Thyme & Wild Mushroom Sauce, Roast Potato and Nest of Fried Leeks

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

Curried Butternut Squash Risotto with Rocket Salad

Gnocchi with Wild Mushrooms and Tarragon Butter

All main dishes are served with seasonal vegetables

Desserts

Sharp Lemon Torte

Strawberry Shortbread Mille-Feuille

White Chocolate Box with Melting Raspberry Centre and Fresh Raspberries

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

Baked New York Style Vanilla Cheesecake

Treacle Sponge served with Vanilla Custard

Children's Menu

For Children aged between 2yrs – 10yrs

Starter

Fruit & Melon Face

Main

Choose From: Sausages, Chicken Nuggets, Fish Fingers or Pizza

Served with Chips, Peas or Beans

Dessert

Trio of Ice Creams