

Thank you for choosing Nuthurst Grange as  
the venue for your upcoming event.

We have attached a full copy of our current Sunday function  
menu for your review.

We kindly ask that you **pre-select 3 options** for each course and  
return your selections, along with any questions you may have  
about the menu, to your event coordinator.

Your event coordinator will then provide you with a finalized  
menu, which can be shared with your guests to select their  
individual choices.

Should you have any queries, please do not hesitate to contact  
your event coordinator at **01564 783 972** (option 2).



# Sunday Function Menu

January, February, March 2025

## Starters

*Please select three dishes from each course, ensuring dietary requirements are included in the choices.*

Spiced Butternut Squash Soup, Toasted Pumpkin Seeds, Sour Cream  
(GF, V, VG, DF) Contains (C, SO)

Confit Duck & Chicken Terrine, Cranberry & Kumquat Marmalade,  
Rosemary Focaccia - Contains (CG, M)

Cured Sea Trout, Baby Caper & Parsley Remoulade, Pickled Vegetables,  
Lemon Oil (GF) Contains (F, MU, N, E)

Black Truffle & Beetroot Cheesecake, Pickled Walnuts, Marinated Wild  
Mushrooms, Thyme Oil (DF, V, GF, VG) Contains (SO, N)

Maple Roast Celeriac Soup, Barkham Blue Cheese Croute  
(V) Contains (C, CG, M)

Chicken Liver Parfait, Red Onion & Fig Chutney, Honey & Mustard Dressing,  
Brioche - Contains (M, C, MU, E, SD)

Beetroot Tarte Titan, Apple & Rasin Compote, Walnut Dressing  
(V, VG, DF) Contains (CG, N)

Smoked Haddock & Applewood Fishcake,  
Samphire Fennel & Chicory Slaw - Contains (CG, E, M, F, SD)

**Allergen information:** V – Vegetarian, GF – Gluten Free, VG – Vegan, DF – Dairy Free.

**Dish Contains:** C - Celery, CG - Cereals & Gluten, CR - Crustaceans, E - Eggs, F - Fish, L - Lupin, M - Milk & Dairy, MO - Molluscs, MU - Mustard/Nuts, N - Nuts, P - Peanuts, SS - Sesame Seeds, SO - Soya, SD - Sulphur Dioxide. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.

Detailed information on the fourteen legal allergens is available on request.

Please note room hire charges will be applicable for all private dining rooms 10% service charge will be added to the final bill.



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## Mains

*Please select three dishes from each course, ensuring dietary requirements are included in the choices.*

Roast Rack of Pork, Cider Charred Apple, Sage & Onion Stuffing,  
Rich Pan Jus - Contains (SP, CG, C)

Pan Seared Fillet of Sea Bass, Lemon & Dill Roasted Fondant, Purple  
Sprouting, Pickled Fennel, Salsa Verdi (GF) Contains (F, M, C)

Traditional Roast Sirloin of Beef, Yorkshire Pudding, Red Wine Sauce  
Contains (SP, M, E, C)

Beetroot Risotto, Butternut Squash, Hazelnut Crumb, Maple & Poppy  
Seed Crème (GF, DF, V, VG) Contains (N, SO)

Pan Seared Fillet of Sea Bream, Roast Fennel & Pumpkin Risotto, Braised  
Chicory, Spinach, Beetroot Cream Sauce (GF) Contains (SD, M, F, C)

Rosemary Walnut & Bulgar Wheat Stuffed Butternut Squash, Roasted  
Roots, Jerusalem Artichoke Sauce (V, VG, DF) Contains (CG, N, C)

All mains are served with roast potatoes and a selection of vegetables.

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## Desserts

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Vanilla Panna Cotta, Mulled Wine-Soaked Winter Berries (GF, V)  
Contains (SD, M)

Treacle Sponge, Salted Carmel Sauce, Honeycomb Ice Cream (V)  
Contains (CG, M, E)

Blood Orange Pavlova, Orange & Cointreau (DF, GF, V, VG)  
Contains (SO, SD)

Pineapple Crème Brulé, Coconut Shortbread, Passion Fruit & Kiwi Salsa (V)  
Contains (CG, M, E)

Hazelnut Bread & Butter Pudding, Banana Ice Cream, Crème Anglaise  
(V) Contains (N, CG, E, M)

Dark Chocolate Tart Roast Figs, Brandy Snap, Honeycomb Ice Cream  
(V) Contains (CG, M, E)

Apple & Blackberry Melba Vanilla & Almond Crumb (GF, V, VG, DF)  
Contains (N, SO)

Selection Of British Cheeses, Accompanied By Quince Jelly, Celery &  
Grapes, Fig Chutney, Savory Biscuits - Contains (CG, M, C, SD)

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