



BANNATYNE HOTEL DARLINGTON

BANQUETING MENU

Starters

Sun dried Tomato, mozzarella and garlic bruschetta V (Ve, DF, GF upon request)

Prawns in filo pastry with sweet chilli and hoisin dip

Duck & Orange Pate, Fruit Chutney, Sourdough Crisp

Tomato and roasted red pepper soup, with crusty warm bread (V, Ve, DF, GF upon request)

Mains

(£5 supplement) 8oz rump steak, chunk chips, sauteed onions and mushrooms,
Diane or peppercorn sauce (GF and DF on request)

Chicken Romeno, Butterfly Chicken Fillets, Onion and Garlic Spinach, Melted Mozzarella.
Served with new potatoes and seasonal vegetables (GF)

Oven baked Salmon, baby roast potatoes, seasonal vegetables and creamy prawn sauce (GF)

Beef Brisket in pepper sauce, mashed potatoes and seasonal vegetables
(GF and DF on request)

Tandoori Coconut vegetable curry, served with rice, naan bread and mango chutney
(GF, DF, V, VE)

Desserts

Steamed lemon drizzle cake with custard

Forest fruit eton mess (GF on request)

Triple chocolate brownie with chocolate fudge sauce and ice cream
(GF and DF on request)

Sticky toffee pudding with ice cream (DF on request)

Raspberry and Chocolate Tart with sorbet and mixed berries (GF, DF, V, VE)

Dishes labelled with GF and DF can be requested when ordering.
GF = Gluten Free DF = Dairy Free V = Vegetarian Ve = Vegan

Concerns about allergies & intolerances? Visit allergymenu.uk & enter the code BAN474

Please ask the Food and Beverage Team for allergen information in order to make your own menu choice. Please note some products on the menu contain allergens and not all ingredients are listed. This product information may change due to suppliers therefore please make sure you ask for allergen information or inform us of your allergies/dietary requirements every time you make a purchase. You can access allergen information about our menu using the 'allergy menu uk' app or website www.allergymenu.uk. This information covers the 14 major allergens. If you are having difficulty viewing this please ask a member of our team. Equipment in a restaurant/kitchen area is shared and cross contamination may occur, therefore some products may not be suitable for those with allergies. Allergens are only declared if they are intentionally added to a product.