



THORNBURY CASTLE

A magnificent Tudor castle-palace
set in historic gardens and parkland



von Essen hotels
A PRIVATE COLLECTION
www.vonessenhotels.com

MARK VEALE—HEAD CHEF

Launches new a la carte menu in February 2011

Starters

Butternut Squash Tortellini,
Glazed Bosworth Ash Goats Cheese,
Pine Nut and Brown Butter Dressing

Ham Hock and Foie Gras Terrine
Poached English Rhubarb, Riddles Cider,
Shallot Chutney, Gingerbread

Diver Caught Orkney Scallops
White Pudding, Herb Gnocchi,
Braised Baby Shallots

Seared Venison Carpaccio
Wild Mushrooms, Rocket,
Parmesan Tuille, Cumberland Jelly

Tian of Devon Crab and Brown Shrimp
Avocado Cream, Caviar,
Chive Crème Fraiche, Cocktail Sauce



Main Courses

Gloucester Old Spot Pork
Braised Belly, Tenderloin, Layered Potato,
Apple, Pak Choi, Pork Jus

Hereford Angus Beef
Roasted Fillet, Oxtail Cannelloni,
"Bubble and Squeak" Red Wine Jus

"Fish Stew"
Pan Fried Collection of Brixham Fish,
Garlic and Saffron Crouton, Shellfish Dressing

Beetroot and Spinach Risotto
Sautéed Wild Mushrooms, Baby Watercress, Quail Egg

Pan Fried Cornish Brill
Leeks and Chorizo, Oyster Beignet,
Champagne Butter Dressing, Gremolata

Desserts

Warm Chocolate Fondant
Salt Caramel Filling, Coconut Ice Cream

Trio of English Rhubarb
Sponge, Sorbet, Soup

Tonka Bean Cheesecake
Mango and Passion Fruit Sorbet, Honeycomb

Pear and Almond Cake
Brandy Soaked Raisins, Bay Leaf Custard

Dark Chocolate Mousse
Hazelnut Chocolate Dressing, Raspberry Sorbet

Local and Artisan Cheeses
(Cheese Supplement £5.00)



£50.00 per person

Thornbury Castle

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ANNIVERSARY

