

Menu

Canapes

Roasted Tomato & Goats Cheese Vol-au-vent (V)

Tempura Prawns served with a Sticky Chilli Sauce

Old English Sausage Roll

Trio Mustard Cocktail Sausages served in Cotswold Honey

Chicken Satay

Fig & Mozzarella (V)

Salmon Tartare, Crème Fraiche & Caviar Honey

Duck Liver Pate, Brioche Toast, Red Currant Jelly

Gorgonzola Balls, Arborio rice, Field Mushrooms & Mozzarella served on a Burnt Onion Sauce (V)

Lamb Kofta with Mint Yoghurt

Seabass Ceviche, Avocado & Corn Crisp

Starters

Heritage Beetroot Salad, Quinoa, Pomegranate, Mint & Shaved Berkswell Cheese (V)

Seared Herb Crusted Beef Carpaccio, Watercress, Pickled Shallots, Oxford Blue & Mustard Vinaigrette

Grilled Tenderstem Broccoli, Baby Spinach, Bulgar Wheat & Spiced Yogurt Dressing

Chapel & Swan Hot Smoked Salmon, Horseradish Cream, Sourdough, Chicory & Chive Salad

> Cotswold Wild Duck Salad, Soy, Ginger, Peanuts & Raw Slaw

Antipasti Boards (As Starter)

Meat Fish Vegetarian

Selection Of Cured Meats, Olives, Marinated Vegetables, Buffalo Mozzarella, Hoummos, Rocket, Parmesan & Balsamic Salad Crispy Salt & Pepper Squid, Hot Smoked Salmon, Classic Prawn Cocktail, Olives, Taramasalata, Brioche Melba Toast Selection Of Roasted & Grilled Vegetables, Mozzarella, Olives, Smashed Avocado & Old Winchester Croquettes

Due to the fluctuating cost of food items, menu prices are subject to change within 28 days of the event.



Mains

Braised Lamb, served with Baby Potatoes & Baby Carrots

Roasted Cotswold White Chicken, Creamy Truffle Mash Potato, Chestnut Mushrooms & Crispy Sage

Himalayan Salt Aged Sirloin of Beef, Roasted Root Vegetables, Curly Kale, Red Wine Jus & Horseradish

Orchard Farm Porchetta, Rubbed With Fennel Seeds & Garlic, Roasted Sweet Potatoes, Puy Lentils & Bramley Apple Sauce

Salt Baked Loch Duart Salmon, Crushed Little Potatoes, Spinach & Roasted Root vegetables

Spicy, Chickpea curry with parsnip Bhajiis (V)

Aubergine with Pimento Olives and Baby Capers (V)

Truffled Mushroom Risotto, Chanterelle and Girolle Mushrooms, Watercress Pesto, Artichoke Crisps & Parmesan (V)

Pudding

Treacle Tart, Rum & Raisin Ice Cream

Sticky Toffee Pudding & Chantilly Cream

Ultimate Bread & Butter Pudding with Whipped Cream

Afters

Local Cheese Board, Quince Paste, Fig & Sultana Crisps & Grapes

Midnight Munchies

Double Gloucester Cheese Toasties (V)

Lemon Sole Goujons & Chips

Hotdogs, Ketchup, Mustard & Pickle Onions.

Margarita Pizza Al Metro (V)

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