

Menu

Canapes

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

Tempura Prawns served with a Sticky Chilli Sauce

Old English Sausage Roll

Salmon Tartare, Crème Fraiche & Caviar Honey Mustard

Gorgonzola Balls, Arborio rice, Field Mushrooms & Mozzarella served on a Burnt Onion Sauce (V) Trio Mustard Cocktail Sausages served in Cotswold Honey

Chicken Satay

Duck Liver Pate, Brioche Toast, Red Currant Jelly

Seabass Ceviche, Avocado & Corn Crisp

Fig & Mozzarella (V)

Lamb Kofta with Mint Yoghurt

Starters

Heritage Tomato Salad, Quinoa, Avocado, Basil & Burrata (V)

Seared Herb Crusted Beef Carpaccio, Watercress, Parmesan Shavings & Truffle Mayonnaise

Grilled Cotswold Asparagus, Baby Spinach, Bulgar Wheat & Spiced Yogurt Dressing (PB)

Chapel & Swan Hot Smoked Salmon, Horseradish Cream, Green Beans, Jersey Royals & Chive Salad

Crayfish Cocktail, Romaine Lettuce, Avocado, Brown Crab Mayonnaise & Green Mango Salsa

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

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



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

Mains

Braised Lamb, served with Baby Potatoes and Baby Carrots

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

Himalayan Salt Aged Sirloin of Beef, Potato Dauphinoise, Curly Kale, Red Wine Jus & Horseradish

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

Salt Baked Loch Duart Salmon, Crushed New Potatoes, Spinach, Asparagus & Lemon Mayonnaise

Romanesco Chickpea Curry with Parsnip Bhajiis

Aubergine with Pimento Olives and Baby Capers

Risi e Bisi, Pea, Broad Beans and Mint Risotto and Somerset Ricotta (V)

Pudding

Double Chocolate Cheese Cake, Chantilly Cream & Honeycomb Raspberry Mille-feuille

Eton Mess, Crushed Meringues, Cheddar Strawberries & Whipped Cream

Zingy Lemon Tart, Crème Fraiche

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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