

PARTY MENU

STARTERS

Wild garlic soup, made with wild garlic foraged from the Painswick valley.
Focaccia croutons and chive oil.

Mussel and saffron soup, made with Cornish mussels and fennel.
Snipped tarragon and a swirl of cream.

Rabbit, cranberry and pistachio terrine, wrapped in pancetta and served with a dandelion leaf and bacon salad and a lightly spiced tomato chutney.

Smoked goose breast salad with pickled Belgium endive and a sour cherry and chilli relish.
Watercress garnish.

Cornish herring with beetroot and Creme fraiche marinade.
Served with thinly sliced red onion and salt baked heritage beetroot.

Pissaladiere. A puff pastry tart of confit onion purée, black olives and anchovies.
Topped with Parmesan shavings and a salad garnish.

Nettle gnocchi. Soft potato and nettle gnocchi with a veloute of leek and parsley.
Ricotta cheese and Parmesan crisps.

Goats cheese soufflé a la Suisse. With a fine herb crust and a light sauce of
Dijon mustard, Parmesan and cream.

MAIN COURSES

Poached chicken breast. Chicken poached in a rich chicken stock and served on a light potato pancake, with wilted spinach and a chive and white wine cream sauce.

Rabbit leg. Wrapped in pancetta and flavoured with rosemary. Served on a risotto of pearl barley, baby turnips, rabbit kidneys and fine herbs. Red wine vinaigrette sauce.

Beef short rib casserole. A slow braised dish of diced beef short rib with root vegetables, bramble apples and a rich Byzantine influenced sauce. Herb suet dumplings.

Lamb shank faggots. Cooked overnight with star anise and black olives then shredded and wrapped in lettuce leaves. Served with a creamy pomme purée, seasonal vegetables and a sauce made from the braising liquor.

Plaice anchiode. Cornish plaice, filleted and stuffed with a piquant walnut and anchovy paste, topped with herbs and crisp breadcrumbs. Served with a lemon and caper dressing and buttered pink-fir apple potato and samphire grass.

Pondicherry bouillabaisse. A lightly curried fish stew of gurnard, hake, squid and shellfish in a coconut cream sauce with saffron new potatoes. Red chilli and coriander leaf garnish.

Spinach and ricotta cakes. Crisp breaded spinach and ricotta gnocchi with a Parmesan cream sauce, goats cheese mousse and Parmesan crumb. Pea shoot and parsley leaf salad garnish.

Fennel pie. An individual shortcrust pie with a filling of creamed fennel flavoured with Pernod and tarragon. Served with wilted spinach and a purée of swede and star anise. Chive and saffron beurre blanc.

DESSERTS.

Traditional egg custard tart with a soft sweet pastry case and nutmeg flavoured set custard. Cinnamon ice cream and double vanilla Creme anglaise.

Steamed marmalade pudding. A soft steamed sponge pudding flavoured with kitchen garden marmalade and served with a drambuie custard.

Frozen zaglabioni parfait. A dessert of Italian meringue, amaretti flavoured sabayon and a hazlenut praline coating and served with a chocolate sauce.

Cranachan. A parfait ice cream made from toasted oats, whiskey and honey. Served with a cranberry compote and powdered raspberry.

Banana soufflé. A delicate banana flavoured soufflé served with caramelised banana slices and a vanilla custard.

Lemon posset. A traditional dessert of set sweet-and-sour lemon cream, served with a fennel seed and almond biscotti.

Congress tart. A West Country Bakewell tart. Orange flavoured sweet pastry with raspberry jam and frangipani and coconut filling. Vanilla custard.

Local cheeseboard. A selection of three cheeses from our range of local cheeses. Chicory and pickled apple garnish. Cheese crackers and chutney.

**2 course £29.50 | 3 course £ 34.00
(£2.00 supplement for cheese board).**

**We can accommodate prebooked party,
(minimum of 15 and maximum of 30 people), any night a week.**

**Choices of 2 starters, 2 mains, 2 desserts from the list.
*Please make staff aware of any allergies or food intolerances you may have.***