



RESTAURANT

GUEST ROOMS

LOCAL PRODUCE

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.



RESTAURANT

GUEST ROOMS

LOCAL PRODUCE

PARTY MENU

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, brambling 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 anchiote. 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.



RESTAURANT

GUEST ROOMS

LOCAL PRODUCE

PARTY MENU

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, ameretti flavoured sabyon 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).

Choices of 2 starters, 2 mains, 2 desserts from the list.

Please make staff aware of allergies or food intolerances you may have.

PARTY MENU

CANAPÉS £1.75 FINGER BUFFET MENU £3.00

Devils on horseback-marinated prunes wrapped in smoked bacon.

Chicken tikka on mini crisp spiced biscuit.

Spinach, smoked salmon and herbed cream roulade

Mini fillo tartlets with Asian beef and vegetable salad

Roquefort sable biscuit with walnut and cream cheese

Parmesan tuille with goats cheese and balsamic onion.

White bean and sage crostini with diced tomato.

Mini onion and mushroom persillade tartlets

Mini devilled chicken drumsticks with sesame.

Ginger and orange marinated pork skewers

Mini green olive potato cakes with tapenade

DESSERT

mini apricot galette

Mini hazlenut and raspberry meringues

Chocolate and walnut brownie.

Mini sticky orange and almond cakes

Glazed lemon and lime tartlet.

VEGAN CANAPÉS £1.75 VEGAN FINGER BUFFET MENU £2.00

Carrot and caraway purée on crisp rye biscuit. Crisp carrot

Filo basket and oven roast vegetables and tomato

Pea pakora. Spicy peas In a pastry shell

Tortilla pinwheel with vegan yoghurt and vegetables

Butterbean, sage and tomato on crisp focaccia crostini

Falafels with Vegan dip

Roasted vegetable kebabs

Avocado balls with dukar coating

We suggest for pre-meal canapés, three per person or for a longer event 6 canapés per person.

Please use this menu as a guide, we have plenty more ideas if you would like to discuss further options.



PARTY MENUS

Afternoon tea menu

Mini scones. Kitchen garden jams and clotted cream

OR

Mini-blueberry muffin

£20 per person

Choice of 4 cakes. 4 sandwiches. Mini scone or muffin, with tea or coffee included

Mini lemon and polenta cake

Mini chocolate and walnut brownie

Mini lemon and passion fruit tartlet

Mini strawberry Bakewell tartlet

Raspberry and orange Madeline

Mango filled star anise Meringue

Muscavado Gypsy tartlet

Coffee and walnut flapjack

Pear eclairs

Fennel and lemon biscotti

Turkish orange and almond biscuits

Ginger snap biscuits

Chicken and chorizo butter

Home cooked ham and Wholegrain mustard

Rare roast beef and horseradish

Lox (smoked salmon), cream cheese and cucumber on pumpernickel or rye

Egg, Creme fraiche and watercress in a finger roll.

Single Gloucester and tomato chutney

Goats cheese and walnut basil pesto

Guacamole, chilli and coriander.

Tuna, red pepper and Parmesan in a milk bun.

Crab, lemon, chive and black pepper

Ox tongue and salsa verde on granary bread.

Brie, roquette and sour red cherry

Please make us aware of any allergies or food intolerances you may have.

St. Michael's

PARTY MENUS

Picnic hamper.

Chicken and chorizo butter
Home cooked ham and Wholegrain mustard
Rare roast beef and horseradish
Lox (smoked salmon), cream cheese and cucumber on
pumpernickel or rye
Egg, Creme fraiche and watercress in a finger roll.
Single Gloucester and tomato chutney

lemon and polenta cake
chocolate and walnut brownie
Fruit cake slice.
strawberry Bakewell tartlet
Raspberry and orange Madeline
Coffee and walnut flapjack

Chicken and red pepper pie
Leek and gruyere tartlet
Pork and fennel sausage roll
Scotch egg with tomato and herb forcemeat.
Cheese and onion pie.
Onion and anchovy pissaladiere

Fresh fruit
Apple juice or soda

Please & make staff aware of any allergies or food intolerances you may have.

St. Michael's