



# LAPSTONE BARN



## 2022 Menu

All our prices include VAT & Staffing. All Menu prices are based on 80+ guests.  
Pricing for under 80 guests available upon request.



# Canapés

£7 for 3 Canapes - £10 for 5 Canapes

## S E R V E D C O L D

### Meat

Smoked Coronation Chicken, Baby Gem Lettuce

Scotch Quail's Eggs

Duck Liver Pate with Onion Marmalade on Toasted Brioche

Chilli Beef Crepes, Asian Greens and Toasted Sesame

Griddled Peach, Bocconcini & Parma Ham Skewers with Balsamic Glaze

Bruschetta – Carpaccio of Beef, Parmesan & Truffle

### Fish

Crab Tartlet, Avocado & Salsa Roja

Focaccia, Heritage Tomato, Anchovy & Caper Vinaigrette

Sashimi of Tuna with Pickled Ginger, Soy & Wasabi

Smoked Mackerel on Rye, Dill Mustard & Pickled Beets

Crayfish Shots, Celery, Cucumber & Bloody Mary Sauce

Black Cornets of Salmon Tartare & Roe

### Vegeterian & Vegan

Goat's Cheese & Beetroot Mousse on Basil Scones

Sushi Nori, Avocado & Wasabi\*

Gruyere & Poppy Seed Cheese Straws

Vietnamese Spring Rolls, Mustard Cress & Soy Dip\*

Beetroot Hummus, Nigella Flatbread, Sesame & Sweet Basil\*

Polenta, Tomato Griddled Zucchini, & Feta

## S E R V E D H O T

### Meat

Lamb Rilette, Rosemary Crumb and Olive Mash

Game Samosas with Aubergine Pickle

Honey, Mustard & Rosemary Sausages

Mini Yorkshire Puddings with Rare Beef & Horseradish Cream

Vegetable Gyoza with Crispy Duck

Oxtail Arancini, Pecorino & Salsa Verde

### Fish

Salmon Fishcake with Parsley Sauce

Deep Fried Tiger Prawns with Chilli Jam

Cod Bites with Pea & Mint Hummus

Bass Empanadas with Curried Yoghurt

Whitebait with Lemon Aioli

### Vegeterian & Vegan

Smoked Tofu, Cashew & Satay Skewers\*

Sesame Falafel with Cucumber & Mint Yoghurt\*

Wild Mushroom & Truffle Arancini\*

Burnt Peppers & Manchego Croquetas

Onion & Cauliflower Pakoras, Lime Pickle & Mango Chutney\*

Baked Camembert with Rosemary & Garlic Ciabatta

*\*Can be made Vegan*







# Sharing Menu

£49 per person for Two Courses  
£60 per person for Three Courses

## Starter

### *Tapas Board*

Spicy Chorizo, Chargrilled Vegetables, Spanish Gordal Olives, Cured Meats, Flat Breads & Salsa Roja

### *Italian*

Salami, Bresaola, Heritage Tomato, Burrata, Olives, Pesto & Gorgonzola

### *Seafood*

Prawns with Rapeseed Aioli, Oysters with Shallot Vinegar, Crab, Walnut & Lemon Salad, Mussels, Crayfish with Chilli and Garlic, Warm Sourdough and Salsa verde (Supplement £5 per person)

### *Vegan*

Beetroot Hummus, Crisp Flatbreads, Olives, Griddled Artichoke Hearts, Pequillo Peppers & Zucchini, Baba Ganoush, Walnut Pesto

### *Cotswold*

Godsell's Farm Double Gloucester, Pickled Shallots, Smoked Venison, Bibury Trout Pate, Warm Artisan Breads, Wild Garlic Mayonnaise

## Mains

*Choose one meat option, a Vegetarian/Vegan option & three salads:*

Dry Aged Cotswold Beef with Andalucian Spices, Olive, Charred Orange, Oregano

Woodfired Tuscan Porchetta, Baked Apples, Fennel & Sage

Flame Grilled Portuguese Chicken with Amalfi Lemon, Chilli & Garlic

Slow Roasted Shoulder of Lamb, Moroccan Spices, Pickled Lemon & Harissa

Glazed Belly Pork, Crispy Shallots & Chimichurri

Vegan Tacos – Tempura Cauliflower, Avocado, Salsa, Spinach, Charred Corn\*

Baked Aubergine with Pomegranate, Pine Nuts, Tahini, Coriander Dressing\*

Roasted Squash with Black Eyed Pea Chilli, Griddled Zucchini, Soured Cream\*

## Salads\*

Watermelon Greek Salad Cucumber, Tomato, Feta, Kalamata Olive & Mint

Honey Roasted Carrot Parsnip & Parsley Salad with Poppy Seeds & Cumin

Leafy Green Salad with Beetroot & Dill Dressing

Fine Bean with Radish, Orange Vinaigrette & Toasted Hazelnuts

Tabbouleh and Bulgur Wheat with Red Onion, Chickpeas & Harissa Dressing

Heritage Tomato Salad, Roquette, Fig, Parmesan & Balsamic Dressing

Pickled Red Cabbage with Toasted Pumpkin Seeds, Dried Cherries & Walnut Vinaigrette

Potato Salad – Capers, Cornichons & Chive Mayonnaise

Orecchiette Pasta Salad, Cherry Vine Tomatoes, Basil, Baby Mozzarella

## Dessert

Chocolate & Macadamia Brownies, Caramel Ice Cream

Sticky Toffee Pudding with Vanilla Ice Cream\*

Dark Chocolate, Sea Salt Caramel & Cherry Roulade

Baked Vanilla Cheesecake with Sticky Rhubarb\*

Eton Mess – Meringue, Vanilla Cream & Strawberries

*\*Can be made Vegan*









# Lapstone Dining Menu

£60 per person for Three Courses

## Starter

Hot Smoked Salmon Cocktail with Avocado Cream  
Pork and Parsley Terrine, Mustard, Apple Sauce  
Griddled Tiger Prawns with Jalapeno & Garlic Butter  
Asparagus with a Poached Egg & Bacon Dust  
Beetroot Cured Salmon Gravavlax with Dill Mustard  
& Fried Capers  
Heritage Tomato Salad with Burrata, Fig & Artichoke\*  
Panzanella - Tuscan Salad\*  
Aubergine Caponata Involtni with Gremolata\*  
Moroccan Red Lentil Soup with Coriander  
Yoghurt VG  
Godsell's Farm Double Gloucester Souffle VG  
Baked Goat's Cheese, Mulled Pear, Candied Walnut  
& Chicory Leaves VG

## Mains

*Choose a main dish, potato dish & vegetable side*

Pressed Shoulder of Lamb with Smoked Shallot &  
Beaujolais reduction  
Braised Beef with Marsala & Sofrito Sauce  
Seared Organic Chicken Breast with a Wild  
Mushroom & Tarragon Cream  
Griddled Bass Fillet, Tomato, Caper, Fennel & Dill  
Lucanica Sausage with Onion & Barolo Jus  
Confit Belly Pork, Baked Apple & Crisp Sage  
Cod Loin Escabeche – Peppers, Chilli, Bay & Lime  
Roast Fillet of Beef with Bearnaise / Red Wine /  
Peppercorn Sauce (Supplement £5 per person)

Spanakopita – Spinach, Feta, Cumin & Caramelised  
Onion Filo Parcel\*

Saffron and Limoncello Arancini with Griddled  
Zucchini, Pumpkin & Tomato\*

Mushroom and Walnut Wellington with  
Port Reduction\*

## Salads\* & Vegetables

Dauphinoise Potatoes with Gruyere

New Potatoes with Herb Oil / Butter

Roasted Potatoes with Garlic & Rosemary

Hasselback & Cheddar Gratin

Jumble of Seasonal Vegetables  
Roasted Celeriac, Carrot, Onion & Parsnip Medley

Wilted Greens with Baby Broad Bean & Garlic

Cauliflower Gratin, Ricotta & Parsley Crumb

Alfalfa Salad, Leafy Greens, Sunflower Seeds &  
Basil Dressing

## Dessert

Passion Fruit & Mango Pavlova  
Pear and Almond Frangipane Tart with Clotted Cream  
Sticky Toffee Pudding with Vanilla Ice Cream\*  
Glazed Parisian Lemon Tart with Fresh Raspberries &  
Crème Fraiche  
Chocolate & Orange Tart with Honeycomb Cream  
Chocolate & Macadamia Brownies, Caramel Ice Cream  
Baked Vanilla Cheesecake with Sticky Rhubarb\*

*\*Can be made Vegan*





# BBQ Menu

Served from the BBQ

£60 per person for Two Courses

Choose three main dishes, three salads and two desserts

## Mains

Pork Shashlik – Grilled Pork Skewers with Marjoram,  
Paprika & Garlic

6oz Venison or Beef Burger with Brioche Bun  
& Emmantal

Minute Steaks with Garlic Butter / Chimichurri

Scandinavian Style Woodfired Salmon Fillet

Lucanica Sausage – Italian Artisan Sausage  
seasoned with Fennel & Pepper

Gloucester Old Spot Sausage

Teri Yaki Prawn and Monkfish Skewers with Sesame  
& Pickled Ginger

Lamb Kofta Kebabs with Mint and Cucumber Yoghurt

Flame Grilled Portuguese Chicken with Amalfi Lemon,  
Chilli & Garlic

Vegan Tacos – Tempura Cauliflower, Avocado, Salsa,  
Spinach, Charred Corn\*

Baked Aubergine with Pomegranate, Pine Nuts,  
Tahini, Coriander Dressing\*

## Salads

Watermelon Greek Salad Cucumber, Tomato, Feta,  
Kalamata Olive & Mint

Honey Roasted Carrot Parsnip & Parsley Salad with  
Poppy Seeds & Cumin

Leafy Green Salad with Beetroot & Dill Dressing

Fine Bean with Radish, Orange Vinaigrette & Toasted  
Hazelnuts

## Salads\*

Tabbouleh and Bulgur Wheat with Red Onion,  
Chickpeas & Harissa Dressing

Heritage Tomato Salad, Roquette, Fig, Parmesan &  
Balsamic Dressing

Pickled Red Cabbage with Toasted Pumpkin Seeds,  
Dried Cherries & Walnut Vinaigrette

Potato Salad – Capers, Cornichons & Chive  
Mayonnaise

Orecchiette Pasta Salad, Cherry Vine Tomatoes, Basil,  
Baby Mozzarella

*All served with breads, flavoured oils & condiments*

## Dessert

Chocolate & Macadamia Brownies, Caramel Ice Cream

Summer Pudding with Cointreau Syllabub

Raspberry, Pistachio & Greek Yoghurt Pavlova

Sticky Toffee Pudding with Vanilla Ice Cream\*

Baked Vanilla Cheesecake with Sticky Rhubarb\*

Dark Chocolate, Sea Salt Caramel & Cherry Roulade

Eton Mess – Meringue, Vanilla Cream & Strawberries\*

*\*Can be made Vegan*





## Lapstone Classics

£49 per person for Two Courses

### Mains

Gloucester Old Spot Sausage & Mash with  
Onion Gravy

**Roast** Pork, Beef, Chicken or Lamb  
with Roast Potatoes, Mixed Greens, Stuffing,  
Yorkshire Pudding & Cauliflower Cheese

Pie & Mash  
*Choose from;*  
Beef & Red Wine  
Chicken & Cider  
Cheese & Butterbean  
*Served with seasonal Vegetables & Gravy*

Slow Cooked Beef with Dauphinoise Potatoes &  
Creamed Peas with Mint

Beef Burger with Cheese, Salad & Potato  
Wedges

Shepherd's Pie with Seasonal Vegetables & Gravy

### Dessert

Chocolate & Macadamia Brownies, Caramel Ice Cream

Sticky Toffee Pudding with Vanilla Ice Cream\*

Dark Chocolate, Sea Salt Caramel & Cherry Roulade

Baked Vanilla Cheesecake with Sticky Rhubarb\*

Eton Mess Meringue, Vanilla Cream & Strawberries\*

## Childrens Menu

£25 per child for Two Courses

### Mains

Haddock Goujons with Chips, Peas & Ketchup

Pesto Pasta with Tender Stem Broccoli & Cheese\*

Lasagne Al Forno\*

Chicken Kiev with Mash & Sauteed Zucchini

Sausage & Mash

Shepherd's Pie or Fish Pie with Vegetables

*All dishes include vegetable sides from  
your main menu*

### Dessert

Vanilla Ice Cream

Treacle Sponge with Custard

Strawberries & Cream

Chocolate Fondue – Pineapple & Banana

Chocolate & Macadamia Brownies, Caramel Ice Cream

Sticky Toffee Pudding with Vanilla Ice Cream\*

*\*Can be made Vegan*









## Late Night Snacks

£9.50 Per Person - Choose one Option

Served until 11pm

Woodfired Lamb, Flatbread, Hummus, Pickled  
Cabbage, Coriander & Tzatziki\*

Croque Monsieur with Fries

Bánh Mi – Vietnamese Pork Sandwich with Pickled  
Daikon, Cucumber & Chilli Sauce

Beef Short Rib Burrito, Charred Corn, Avocado,  
Valencian Rice

Noodle Box

Pad Thai – Prawn/Chicken with Lime, Peanuts & Chilli

Vegan box – Noodles, Pickled Veg, Toasted Cashew,  
Tofu & Ginger

Cheese Ploughman's – A selection of Seasonal  
Cheeses, Homemade Chutney, Pickled Onions,  
Pork Pies, Cornichons, Artisan Breads, Cherry Vine  
Tomato

Fish and Chips with Tartare Sauce & Ketchup

Cornish Pasties\*

Hog Bap with Sage & Onion Stuffing, Apple Sauce

Pulled BBQ Pork, Roasted Pepper Aioli, Salsa Verde &  
Baby Gem Lettuce

## Wood Fired Pizza

Choose Two Styles of Pizza

Margherita – Tomato, Basil, Mozzarella\*

Bologna – Mortadella, Parmesan & Pistachio

Calabrian – Spicy Nduja Sausage, Pecorino &  
Gremolata

Milanese – Tomato, Braised Ox Tail & Gorgonzola

Bolognese – Beef Ragu, Chilli, Parsley & Parmesan

Prawns, Ricotta, Garlic, Mozzarella, Lemon & Fried  
Capers

Butternut Squash, Goat's Cheese, Roast Potato &  
Fried Rosemary\*

Puttanesca - Anchovy, Olive, Tomato, Chilli &  
Mozzarella

*\*Can be made Vegan*