







### £7.50 for 3 Canapés - £11 for 5 Canapés

SERVED COLD

Vegetarian & Vegan

Goat's Cheese Bruschetta with Fig, Honey & Walnut

Sushi Nori Avocado & Wasabi\*

Vodka Marinated Cherry Tomato & Baby Basil

Vietnamese Spring Rolls with Mustard Cress & Soy Dip Vegetarian & Vegan

Sweet Potato Croquetas & Guacamole\*

SERVED HOT

Sun-dried Tomato with Pesto & Parmesan Frittata\*

Bombay Potato Samosas & Spicy Mango Pickle\*

Crispy Asparagus with Pea & Mint Hummus\*

Meat

Scotch Quail's Eggs

Chilli Beef Crepes, Asian Greens & Toasted
Sesame

Griddled Peach, Bocconcini & Parma Ham Skewers
Balsamic Glaze

Bruschetta Carpaccio of Beef, Parmesan & Truffle Meat

Honey, Mustard & Rosemary Glazed Belly Pork

Chicken Satay Skewers with a Curried Peanut & Chilli Dip

Mini Yorkshire Puddings with Rare Beef & Horseradish Cream

Lamb Kofta with Pomegranate, Cucumber & Mint Yoghurt

Hoisin Duck Spring roll, Pickled Carrot & Toasted Sesame

Fish

Black Cornets of Salmon Tartare & Roe

Teriyaki Tuna with Sesame, Wasabi & Soy

Chalk Stream Trout Pate with Melba toast, Horseradish & Crispy Capers

Smoked Salmon Blinis with Creme Fraiche & Dill

Crayfish Cocktail with Baby Endive Leaf & Scorched Lemon

Fish

Tempura Tiger Prawns & Chilli Jam

Mini Cod Goujons & Fries with Tartare Sauce

Smoked Haddock & Cheddar Fishcakes with Garlic & Saffron Alioli

Crab, Chive & Pecorino Arancini



£52 per person for Two Courses (Main & Dessert)

£64 per person for Three Courses (Starter, Main & Dessert)

Choose one main option, three salads and a dessert

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

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

Dry Aged Cotswold Beef with Yorkshire Pudding & Horseradish Cream

Tuscan Woodfired Shoulder of Pork, Glazed Balsamic Vinegar, Molasses & Rosemary

> Flame Grilled Portuguese Chicken, Pickled Lemon Chilli, Garlic & Thyme

Marinated Leg of Lamb with Whole Spices, Yoghurt, Mint & Tumeric

Glazed Belly Pork with Crispy Shallots & Chimichurri

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

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

Vegan Tacos, Tempura Cauliflower, Avocado, Salsa, Spinach & Charred Corn

Salads\*

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

Honey Roasted Carrot, Parsnip & Parsley Salad, Poppy Seeds & Cumin Salads\*

Leafy Green Salad with Beetroot & Dill Dressing

Fine Bean, Radish, Orange Vinaigrette & Toasted Hazelnuts

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

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

Pickled Red Cabbage, 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 with Caramel Ice Cream

Sticky Toffee Pudding with Vanilla Ice Cream\*

Baked Vanilla Cheesecake with Sticky Rhubarb\*

Eton Mess – Meringue, Vanilla Cream & Strawberries

Raspberry, Pistachio & Greek Yoghurt Pavlova

Lemon Meringue Roulade, Amaretto Crumb & Blueberry Puree

Pear & Almond Frangipane Tart with Clotted Cream

Glazed Parisian Lemon Tart, Fresh Raspberries & Creme Fraiche

Chocolate & Orange Tart with Honeycomb Cream

Strawberry Bravarois with Pimms Jelly, Mint & Brandy Snap

Brioche Treacle Tart with Clotted Cream & Spiced Poached Pear

\*Can be made Vegan





£52 per person for Two Courses (Main & Dessert) £64 per person for Three Courses (Starter, Main & Dessert) Choose a starter, main dish, side and a dessert

#### Starter

Heritage Tomato Salad with Burrata, Fig, Articoke, Basil & Balsamic Dressing\*

English Pea Soup, Ham Hock, Mint & Spring Onion.
Served with Homemade Breads & Butter\*

Griddled Avocado, Spiced Chickpeas, Cauliflower Pakora with Coriander & Lime Dressing\*

Broad Bean, Mint & Feta Risotto

Savoury Cheesecake Goats Cheese, Charcoal Crumb, Wine Tomatoes with Basil & Sesame Brittle

Trio Of Salmon

Beetroot & Gin Cured, Hot Smoked & Pate with Dill

Mustard & Pickled Cucumber

Godsell's Farm Double Gloucester Souffle Apple Matchsticks, Baby Leaf & Herb Dressing

#### Mains

Seared Organic Chicken Breast Wild Mushroom Tarragon Cream & Potato Galette

Roast Sirloin of Beef with Pepper Tortilla & Chimichurri

Baked Cod Fillet Samphire Saffron & Lemon Risotto

Spanakopita
Spinach, Feta, Cumin & Caramalised Onion\*
Crushed Sweet Potato, Tomato & Olive Sauce

Moroccan Aubergine, Chickpeas, Spinach Harissa & Cous Cous\*

Porchetta with Crushed New Potatoes, Cider & Crab Apple Reduction

#### Sides\*

A Selection of Seasonal Vegetables

Roasted Celeriac, Carrot, Onion & Parsnip Medley

Wilted Greens, Baby Broad Bean & Garlic

Cauliflower Cheese, Ricotta & Parsley Crumb

Braised Red Cabbage, Apple, Orange & Spiced Butter

Leek, Chard & Gruyere Gratin, Crispy Pumpkin Seeds

Alfalfa Salad, Leafy Greens, Sunflower Seeds

& Basil Dressing

#### Dessert

Chocolate & Macadamia Brownies with Caramel Ice Cream

Sticky Toffee Pudding with Vanilla Ice Cream\*

Baked Vanilla Cheesecake with Sticky Rhubarb\*

Eton Mess – Meringue, Vanilla Cream & Strawberries

Raspberry, Pistachio & Greek Yoghurt Pavlova

Lemon Meringue Roulade, Amaretto Crumb & Blueberry Puree

Pear & Almond Frangipane Tart with Clotted Cream

Glazed Parisian Lemon Tart, Fresh Raspberries & Creme Fraiche

Chocolate & Orange Tart with Honeycomb Cream

Strawberry Bravarois with Pimms Jelly, Mint & Brandy Snap

Brioche Treacle Tart with Clotted Cream & Spiced Poached Pear



## The Northwick

£52 per person for Two Courses (Main & Dessert) £64 per person for Three Courses (Starter, Main & Dessert) Choose a starter, main dish, side and a dessert

#### Starter

Baked Goats Cheese, Mulled Pear, Candied Walnut, Pickled Beets & Chicory Leaves\*

Spiced Butternut Squash Soup Served with Homemade Breads & Butter\*

Hot Smoked Salmon Tart Wholegrain Mustard with Creme Fraiche & Chive

Zucchini & Ricotta Tart
Pumpkin Seeds, Tomato & Roasted Beets\*

Loaded Hummus Falafal, Chickpeas, Coriander Salad, Flat Bread & Greek Salad\*

Baked Scallops with Herb Mash, Gruyere & Fennel

Tea Smoked Duck Breast, Confit Leg Bon Bon, Radish, Orange & Hazelnut Crumb

#### Mains

Slow Cooked Shoulder Lamb with Bubble & Squeak and Beaujolais Reduction

Braised Blade of Beef with Mushrooms, Pancetta, Baby Onions & Dauphinoise Potatoes

Mushroom & Walnut Wellington
Potato Fondant & Port Reduction\*

Confit Belly Pork, Tarragon & Madeira Sauce & Garlic Mash

Baked Butternut Squash, Spiced Aubergine Caponata, Wild Rice & Vegan Feta

Organic Chicken Breast with Hassleback Potatoes, Garlic, Lemon Thyme & Shallot Gravy

Roast Fillet of Beef, Dauphinoise Potatoes Bearnaise, Red Wine or Peppercorn Sauce Supplement £5 Per Head

#### Sides\*

A Selection of Seasonal Vegetables

Roasted Celeriac, Carrot, Onion & Parsnip Medley

Wilted Greens, Baby Broad Bean & Garlic

Cauliflower Cheese, Ricotta & Parsley Crumb

Braised Red Cabbage, Apple, Orange & Spiced Butter

Leek, Chard & Gruyere Gratin, Crispy Pumpkin Seeds

Alfalfa Salad, Leafy Greens, Sunflower Seeds

& Basil Dressing

#### Dessert

Chocolate & Macadamia Brownies with Caramel Ice Cream

Sticky Toffee Pudding with Vanilla Ice Cream\*

Baked Vanilla Cheesecake with Sticky Rhubarb\*

Eton Mess – Meringue, Vanilla Cream & Strawberries

Raspberry, Pistachio & Greek Yoghurt Pavlova

Lemon Meringue Roulade, Amaretto Crumb & Blueberry Puree

Pear & Almond Frangipane Tart with Clotted Cream

Glazed Parisian Lemon Tart, Fresh Raspberries & Creme Fraiche

Chocolate & Orange Tart with Honeycomb Cream

Strawberry Bravarois with Pimms Jelly, Mint & Brandy Snap

Brioche Treacle Tart with Clotted Cream & Spiced Poached Pear





#### Served from the BBQ

£60 per person for Two Courses (Main & Dessert) Choose three main dishes, three salads & sides and two desserts Available April - September

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Pork Shashlik Grilled Pork Skewers, Marjoram, Paprika & Garlic

6oz Venison or Beef Burger Served with a Brioche Bun & Emmantal

Minute Steaks with Garlic Butter or Chimichurri

Lucanica Sausage Italian Artisan Sausage Seasoned with Fennel & Pepper

Teri Yaki Prawn & Monkfish Skewers with Sesame & Pickled Ginger

Lamb Kofta Kebabs with Mint & 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 & Sides\*

Leafy Green Salad with Beetroot & Dill Dressing

Fine Bean, Radish, Orange Vinaigrette & Toasted Hazelnuts

Tabbouleh & Bulgar Wheat, Red Onion, Chickpeas & Harissa Dressing

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

Pickled Red Cabbage, 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 with Caramel Ice Cream

Sticky Toffee Pudding with Vanilla Ice Cream\*

Baked Vanilla Cheesecake with Sticky Rhubarb\*

Eton Mess - Meringue, Vanilla Cream & Strawberries

Raspberry, Pistachio & Greek Yoghurt Pavlova

Lemon Meringue Roulade, Amaretto Crumb & Blueberry Puree Pear & Almond Frangipane Tart with Clotted Cream

Glazed Parisian Lemon Tart, Fresh Raspberries & Creme Fraiche

Chocolate & Orange Tart with Honeycomb Cream

Strawberry Bravarois with Pimms Jelly, Mint & Brandy Snap

Brioche Treacle Tart with Clotted Cream & Spiced Poached Pear



## Lapstone Classics

£49 per person for Two Courses (Main & Dessert)

Mains

Pie & Mash

Choose from;

Aberdeen Angus Shin of Beef In Red Wine with Root Vegetables, Roasted Garlic, Thyme & Molasses, finished with Madeira

Cotswold Venison

Cooked in Cider with Pearl Onions, Mushrooms,
Roast Garlic, Herbs & Redcurrant Jelly

Breton Chicken
Free Range Chicken & Outdoor Reared Gammon,
Apples & Onions with Cider, in a Grain Mustard
Parsley Sauce

Seriously Cheesy Golden Beet & Bean Golden Beet, Spinach & Butterbeans in a Tangy Parsley & Cheddar Cream Mains

Slow Cooked Beef with Dauphinoise Potatoes & Creamed Peas with Mint

Shepherd's Pie with Seasonal Vegetables & Gravy

Gloucester Old Spot Sausage & Mash with Onion Gravy

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

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\*



## Late Night Snacks £10 per person - Choose One Option Served until 11pm

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

Croque Monsieur & Fries

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 & 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

