

LAPSTONE
BARN

2027 Menu

All our prices include VAT & Staffing. All menu prices are based on 60+ guests.
Pricing for under 60 guests available upon request.

GF - Gluten Free V - Vegetarian VE - Vegan VEO - Vegan available on request

Canapés

£11.00 For 3 Canapés - £16.50 For 5 Canapés

SERVED COLD

Vegetarian & Vegan

Crispy Tortilla, Elote Corn Salsa, Lime & Tajin (VE/GF)

Pumpkin Seed Sourdough Croute, Whipped Ricotta, Orange Blossom Honey & Thyme (V)

Local Double Gloucester Puff Pastry Straws (V)

Meat

Dry Aged Sirloin, Confit Cherry Tomato, Aged Parmesan & Rocket (GF)

Fish

Seared Teriyaki Tuna, Sesame, Pickled Ginger & Miso

Citrus Cured Salmon, Grapefruit, Avocado, Espelette Pepper, Blini

Gilda Pintxo, Guindilla Pepper, Cantabrian Anchovy & Manzanilla Olive Skewer (GF)

Cantabrian Anchovy & Confit Garlic Puff Pastry Straws

SERVED HOT

Vegetarian & Vegan

Wild Mushroom & Porcini Arancini, Truffle & Aged Parmesan (V)

Crispy Polenta, Sweet & Sour Peppers, Smoked Aubergine Purée (V/GF)

Truffled Gloucester Cheese Toastie, Jalapeño Relish (V)

Meat

Aged Beef Short Rib Arancini, Truffle & Aged Parmesan

Gloucester Old Spot Chipolatas, Grain Mustard, Honey & Rosemary (GF)

Buttermilk Popcorn Chicken, Mojo Rojo Dip (GF)

Gloucester Old Spot Pigs In Blankets, Cranberry Relish (GF)

Smoked Beef Brisket & Roasted Shallot Croquette, Black Garlic Mayo

Karaage Chicken, Kewpie Mayo & Teriyaki

Crispy Old Spot Pork Belly, Hoisin Sauce & Crispy Leeks

Reblochon Cheese, Crisp Pancetta & Caramelised Onion, Chives

Fish

Mini Fish And Chips, Malt Vinegar Seaweed Tartare



Citrus Cured Salmon



Seared Teriyaki Tuna



Local Double Gloucester Puff Pastry Straws (V)



Wild Mushroom & Porcini Arancini (V)

Sharing Menu

£70 Per Person (60+ guests) for Two Course (Main & Dessert)

£79 Per Person (60+ guests) for Three Courses (Starter, Main & Dessert)

Choose one starter, one main option, three sides & one dessert

Sharing Boards

Antipasto Sharing Platter
Sliced Bresaola Magatello, Prosciutto Crudo & Salami Milano, Gorgonzola & Whole Burrata
Sun Dried Tomatoes, Rosemary Focaccia, Mixed Olives; Nocellara, Black Gaeta & Cerignola

Best of British
Sausage Roll Selection, Pork Pie, Baked Cotswold Brie, Cave Aged Wookey Hole Cheddar, Sourdough, Chutney & Pickles, Grapes & Crudites

Middle Eastern Sharing Board
Baharat Spiced Lamb Koftas, Spiced Cod Fritters, Harissa & Honey Dip, Falafel, Beetroot Hummus, Crispy Pitta Breads, Smoked Baba Ganoush, Feta, Aleppo & Coriander Roasted Chickpeas

Charcuterie & Cheese Platter
A Selection of Cured Sliced Meats, Local Cheeses & Homemade Focaccia, Dressed with Crudites, Grapes, Pickles, Chutneys, Biscuits & Fresh Fruit

Sharing Mains

'Cotswold White' Spatchcock Chicken, Marjoram, Lemon & Chilli Rub (GF)

BBQ Pork Belly, Chipotle Spiced BBQ Glaze, Crispy Pork & Onion Crumb

Monkfish Kebabs, Chermoula & Charred Lemon (GF)

BBQ Hispi Cabbage & Tenderstem Broccoli, Green Goddess Dressing & Crispy Onions (V)

Grilled Seasonal Vegetables, Basil & Mint Dressing (VE/GF)

BBQ Corn, Sun Blush Tomato, Rocket Salad (V/GF)

Confit Lamb Shoulder, Rosemary & Black Garlic (GF)

Black Tiger Prawns, Lobster Café De Paris Butter (GF)

Middle Eastern BBQ Aubergine Parmigiana, Pomegranate & Sumac (V)

Bavette Steak, Chimichurri (GF)

Dry Aged T-Bone, Chimichurri (GF)
(£3 Supplement)

Dry Aged Cote De Beouf, Chimichurri (GF)
(£5 Supplement)

Sharing Sides

Baby Jacket Cornish New Potatoes, Barbacoa Spice (VE/GF)

Fregola, Grilled Peppers & Courgettes, Sun Blush Tomato & Basil Pistou (VE)

Red Cabbage, Carrot & Fennel Slaw, Parsley & Mustard Mayonnaise (V/GF)

Thick Cut Triple Cooked Chips (VE/GF)

Chopped Salad, Lettuce, Cucumber, Tomatoes & Red Onion, Dill & Lemon Dressing (VE/GF)

Parmesan & Truffle Fries (V/GF)

Harissa Spiced Chickpeas, Rocket, Tomato & Pickled Cucumbers (VE/GF)

Classic Greek Salad, Marinated Olives & Crumbled Feta (V/GF)

Caesar Salad, Cos Lettuce, Croutons, Shaved Parmesan, Parsley, Buttermilk & Anchovy Dressing

Padron Peppers, Roasted Garlic & Lemon (VE/GF)

Giant Cous Cous, Cherry Tomato, Spring Onions & Mint (VE)

Grilled Baby Gem, Za'atar, Pistachio, Garlic Yoghurt & Shatta (V/GF)

Tomato Con Gabriel, Heritage Tomatoes, Extra Virgin Olive Oil, White Balsamic & Elderflower (VE/GF)



Dry Aged T-Bone, Chimichurri (GF)



Harissa Spiced Chickpeas, Rocket, Tomato & Pickled Cucumbers (VE/GF)



Tomato Can Gabriel, Heritage Tomatoes, Extra Virgin Olive Oil, White Balsamic & Elderflower



'Cotswold White' Spatchcock Chicken

Northwick Menu

£69 Per Person (60+ guests) For Two Courses (Main & Dessert)
£77 Per Person (60+ guests) For Three Courses (Starter, Main & Dessert)

Choose one starter, one main & one dessert

Starters

Spiced Squash & Roasted Red Pepper Soup,
Coriander Oil & Focaccia (VE)

Baked Camembert, Confit Garlic,
Rosemary Focaccia, Fig & Apple Chutney (V)

Cornish Salmon Fishcake, Dill & Grain Mustard,
Seaweed, Capers & Lemon Aioli

Fried Corn Tortilla, Chipotle Spiced Old Spot Pork Belly,
Sweetcorn & Jalapeño Relish, Tomato Jam (GF)

Heritage Tomato Salad, Burrata,
Elderflower Vinegar & Basil (V/VEO)

Roasted 'Cotswold White' Chicken & Apricot Croquette,
Tarragon Mayo, Apricot Jam & Bitter Leaves

Citrus Cured Chalk Stream Trout, Pickled Fennel & Dill,
Sourdough Croutes, Caviar & Citrus Dressing

Hereford Beef Carpaccio, Confit Cherry Tomatoes,
Rocket, Pickled Shallot, Fresh Horseradish
& Extra Virgin Olive Oil (GF)

Hot Smoked Trout, Spiced Yoghurt, Cucumber,
Preserved Lemon & Pomegranate Salad, Dukkah (GF)

Duck Liver Parfait, Burnt Orange Gel,
Pickled Celery & House Brioche

Mushroom Parfait, Red Onion Chutney,
Sunflower Seed Crumble, House Brioche (V)

Mains

Chicken Supreme, Thyme Roast New Potatoes,
Seasonal Greens, Tarragon Cream Sauce (GF)

Cotswold Lamb Rump & Crispy Belly, Confit Garlic Mash
Potato, Charred Hispi Cabbage & Roasted Lamb Sauce
(GF) (£5 Supplement Per Person)

Pan Fried Gnocchi, Spinach, Lemon & Garlic Cream,
Parmesan & Rocket Salad (V)

Braised Ox Cheek, Caramelised Onion Puree, Seasonal
Brassicas, Beef Fat & Thyme Crumb, Red Wine Sauce

Salmon Fillet, Confit Fennel, Romesco Sauce
& Tenderstem Broccoli (GF)

Gloucester Old Spot Porchetta, Carrot & Swede Mash,
Braised Apples, Crispy Cavalo Nero, Cider Sauce (GF)

Coal Roasted Cauliflower, Caper & Cauliflower Puree,
Harrissa Dressing, Onion, Caper & Coriander Crumb (VE)

Whole Roasted Dry Aged Sirloin, Charred Baby Gem With
Pecorino, Roast Beef Tomato & Triple Cooked Chips (GF)
(£8 Supplement Per Person)

Cornish Cod, Charred Leeks,
Crispy Pomme Anna, Mussel & Chive Cream (GF)

Roast Chicken Breast, Wild Mushroom Leek Cassoulet,
Rainbow Chard & Crisp Pancetta (GF)



Chicken Supreme, Thyme Roast New Potatoes,
Seasonal Greens, Tarragon Cream Sauce (GF)



Gloucester Old Spot Porchetta, Carrot & Swede Mash,
Braised Apples, Crispy Cavalo Nero, Cider Sauce (GF)



Salmon Fillet, Confit Fennel, Romesco Sauce
& Tenderstem Broccoli (GF)



Pan Fried Gnocchi, Spinach, Lemon & Garlic Cream,
Parmesan & Rocket Salad (V)

BBQ Menu

Served from the BBQ
£74.50 Per Person (60+ guests) For Two Courses (Main & Dessert)
Choose Two Main Dishes + One Vegetarian / Vegan, Three Sides & One Dessert.
Available April – September.

Mains

Gloucester Old Spot Sausages,
Honey, Mustard & Rosemary Glaze

Dry Aged 6oz Steak Burger, Monterey Jack Cheddar,
Salad, Pickles, Smoked Tomato Chutney & Brioche

Moving Mountains Burger, Smoked Tomato Chutney,
Salad, Pickles, Vegan Cheese & Brioche (VE)

Chicken Thigh Kebabs, Yoghurt, Confit Garlic, Lemon &
Mexican Oregano, Warm Flatbreads

Lamb Kofta, Soused Onions, Caramelised Onion
Hummus, Pitta Bread

Grilled Halloumi, Hot Honey & Harissa, Lemon Sesame
Crumb, Flatbread (V)

Mixed Vegetable Skewers, Caramelised Onion Hummus
& Za'atar (VE/GF)

Barbacoa Spiced Chicken Wings, Lemon Aioli (GF)

Monkfish Kebabs, Chermoula & Charred Lemon (GF)

Sharing Sides

Baby Jacket Cornish New Potatoes,
Barbacoa Spice (VE/GF)

Fregola, Grilled Peppers & Courgettes, Sun Blush Tomato
& Basil Pistou (VE)

Red Cabbage, Carrot & Fennel Slaw, Parsley & Mustard
Mayonnaise (V/GF)

Thick Cut Triple Cooked Chips (VE/GF)

Chopped Salad, Lettuce, Cucumber, Tomatoes & Red
Onion, Dill & Lemon Dressing (VE/GF)

Parmesan & Truffle Fries (V/GF)

Harissa Spiced Chickpeas, Rocket, Tomato & Pickled
Cucumbers (VE/GF)

Classic Greek Salad, Marinated Olives & Crumbled Feta
(V/GF)

Caesar Salad, Cos Lettuce, Croutons, Shaved Parmesan,
Parsley, Buttermilk & Anchovy Dressing

Padron Peppers, Roasted Garlic & Lemon (VE/GF)

Giant Cous Cous, Cherry Tomato,
Spring Onions & Mint (VE)

Grilled Baby Gem, Za'atar, Pistachio,
Garlic Yoghurt & Shatta (V/GF)

Tomato Con Gabriel, Heritage Tomatoes, Extra Virgin
Olive Oil, White Balsamic & Elderflower (VE/GF)



Desserts

Plated Desserts

Dark Chocolate Brownie, Miso Caramel, Vanilla Mascarpone Cream (GF)

Tonka Bean Crème Brûlée, Lavender Shortbread & Fresh Raspberries

Sticky Toffee Pudding, Toffee Sauce, Candied Walnuts & Ginger Ice Cream

Eton Mess, Seasonal Berries, Hazelnut Meringue & Elderflower Cream (GF)

Rhubarb Trifle, Vanilla Custard, Genoise Sponge & Toasted Almonds

Rum Poached Pineapple, Coconut & Lime Crumble, Coconut Sorbet (VE)

Dark Chocolate Mousse, Raspberries, Pistachio & Whipped Vegan Cream (VE/GF)

Spiced Pear Dartois, Boozy Custard

Key Lime Pie, Lime Curd, Whipped Cream, Italian Meringue & Candied Lime

Mango & White Chocolate Cheesecake, Passionfruit
& Caramelised White Chocolate

Hazelnut Cream, Blueberry Compote, Toasted
Hazelnut Streusel

Chocolate Marquise, Cherry Gel, Kirsch Mascarpone, Chocolate Crumb (GF)

Sharing Desserts

Pavlova Tower, Seasonal Fruit, Whipped Vanilla Cream (GF)

Chocolate Raspberry & Pistachio Log

Tiramisu, Coffee Cream, Mascarpone, Marsala & Dark Chocolate

Lemon, Citrus & Berry Bundt Cake, White Chocolate Icing, Freeze Dried Berries

Spiced Seasonal Crumble, Proper Custard

Rhubarb Trifle, Vanilla Custard, Genoise Sponge & Toasted Almonds

Seasonal Eton Mess, Hazelnut Meringue & Elderflower Cream (GF)

Selection of Filled Doughnuts,
Choose From:

Cinnamon Sugar
Salted Caramel & Honeycomb
Dark Chocolate And Fudge
Raspberry & Elderflower



Chocolate Marquise (GF)



Mango & White Chocolate Cheesecake, Passionfruit



Sharing Puds

Kids Menu

£27.00 Per Person For Two Courses (Main & Dessert)
£35 Per Person For Three Courses (Starter, Main & Dessert)

Choose One Starter, One Main & One Dessert

Starters

Cheesy Garlic Bread (V)

Crudites with hummus (VE/GF)

Mains

Chicken Goujons, Chips & Peas

Pesto Pasta, Sun Blush Tomatoes & Mozzarella (V)

Spaghetti Bolognese, Garlic Bread & Salad

Fish Goujons, Chips & Peas

Lunch Box, Filled Roll, Carrot Sticks, Hummus, Crisps, Cherry Tomatoes (V)

Desserts

Chocolate Brownie, Ice Cream (GF)

Rocky Road Bites, Fresh Strawberries

Fruit Salad, Yoghurt Cream (GF)

Milk & Cookies

Lapstone Classics

£59.50 per person (60+ guests) for Two Courses (Main/Roast & Dessert)

Mains

Gloucester Old Spot Sausages,
With Creamed Mash & Caramelised Red Onion Gravy

Puttanesca Gnocchi, Roasted Red Peppers,
Capers & Olives, Parmesan (V)

Bombay Aubergine, Garlic, Lemon & Tahini Dressing,
Coriander (VE/GF)

Shin of Beef Shortcrust Pastry Pie, Buttered Savoy
Cabbage & Red Wine Gravy

Free Range Chicken & Gammon Shortcrust Pastry Pie,
Apples & Onions in a Grain Mustard Parsley Sauce,
Creamy Mash, Mixed Greens & Gravy

Golden Beet, Spinach & Butterbean Pie Tangy Parsley &
Cheddar Cream, Buttered Savoy Cabbage (V)

Roasts

Rolled Belly of Pork, Stuffing, Roast Potatoes, Seasonal Greens, Honey Roast Carrot, Gravy & Apple Sauce

Roast Chicken Supreme, Roast Potatoes, Cauliflower Cheese, Seasonal Greens, Honey Roasted Carrot & Gravy

Roast Leg of Lamb, Fine Beans, Roast Potatoes, Honey Roast Carrot, Roasted Shallot Puree & Lamb Jus
(Supplement £5 Per Person)

Roast Sirloin of Beef, Yorkshire Pudding, Tenderstem Broccoli, Roast Potatoes, Honey Roast Carrot & Beef Jus
(Supplement £5 Per Person)

Mushroom Wellington, Seasonal Greens, Roast Potatoes, Honey, Roast Carrot, Truffle Cream Sauce (VE)

Desserts

Dark Chocolate Brownie, Salted Caramel & Mascarpone Cream (GF)

Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Cream

Eton Mess, Seasonal Berries, Hazelnut Meringue & Elderflower (GF)

Vegan Chocolate Mousse, Raspberries & Pistachio (VE/GF)


Shortcrust Pastry Pie, Creamy Mash, Mixed Greens & Gravy


Roast Sirloin of Beef


Rolled Belly of Pork


Dark Chocolate Brownie, Salted Caramel & Mascarpone Cream (GF)

Late Night Snacks

Served Until 10pm

Classics
£9.50 per person
Choose one:

Gloucester Old Spot Sausage Butties,
Stokes Ketchup & Brown Sauce, Brioche

Smoked Back Old Spot Bacon Butties,
Stokes Ketchup & Brown Sauce, Brioche

Chefs Selection Old Spot Sausage Rolls,
House Chutney (VEO)

Fish Finger Buttie, Tartare Sauce

Plant Based Fishless Finger Butties, Tartare Sauce (VE)

Hand Held
£13.50 per person
Choose one:

Smoked Beef Brisket, Texas BBQ Sauce, Ciabatta

Moving Mountains Hot Dogs, Frenchie's,
Jalapeños & Crispy Onions (VE)

Crispy Chicken Subs, Hot Sauce, Pickles & Crispy Onions

Gruyere & Truffle Cheese Toastie,
Smoked Tomato Chutney (V)

Korean Fried Chicken, Teriyaki, Kewpie Mayo,
Shredded Lettuce, Milk Bun

Wood Fired Pizza
£13.50 Per Person - Choose Two Styles Of Pizza

Buffalo Mozzarella, Extra Virgin Olive Oil & Basil, Tomato Base (V/VEO)

Nduja & Honey, Mozzarella, Tomato Base

Meat Feast, Chorizo, Salami & Prosciutto, Mozzarella & Tomato Base

Pepperoni & Jalapeño, Mozzarella & Tomato Base

Anchovy, Caper & Basil, Mozzarella & Tomato Base

Boards
£13.00 per person

Sharing Cheese Board
A Selection Four Cheeses Served with Artisan Crackers, Focaccia, Figs, Grapes, Celery,
Candied Walnuts, Smoked Garlic & Tomato Chutney