

Sample Menus



Compton
Verney



Canapés Menu

Vegetarian

Goats cheese, spinach and nutmeg arancini
Cheddar and chive beignets
Asparagus and stilton bruschetta
Spicy fried quails egg
Roast gnocchi, sundried tomato and olive stack
Red onion and chilli bhaji, garlic raita
Wild mushroom and thyme tartlet
Feta and coriander muffin
Tomato gazpacho
Parsnip and sweet potato rosti, chilli chutney

Fish

Smoked salmon and dill sour cream blini
Crab and chilli beignets
Thai fishcake cucumber dipping sauce
Mini fish and chip cone
Scallop lollipop
Smoked mackerel and horseradish crostini
Lemon and lime tiger prawn
Salt cod balls, citrus mayo
Crayfish and courgette spring roll
Smoked haddock croquette pea puree

Meat

Sticky bbq pork belly
Spicy beef lettuce cups
Rare roast beef Yorkshire pudding horseradish cream
Mini hotdogs tomato relish
Chorizo and celeriac remoulade
Duck and plum spring roll
Chicken, coriander and chilli meatballs
Pancetta and parmesan puffs
Mini lamb kofta
Pulled pork terrine with piccalilli

Select 3 canapés for £7.50

Select 4 canapés for £8.50

Select 5 canapés for £9.50



Canaletto

Starters

Pumpkin & coconut soup, chilli oil **(v)**

Deep fried breaded halloumi, lemon and coriander hummus **(v)**

Asparagus and goats cheese quiche, micro herb salad lemon oil **(v)**

Smoked haddock scotch egg, watercress mayonnaise

Smoked salmon roulade, pea puree, pea shoots

Rabbit Ravioli, chestnut sauce, curly kale

Chicken liver parfait, melba toast, apple chutney

Sticky chicken skewers, cucumber and coriander yogurt

Partridge, pear and chicory salad, walnut dressing

Mains

Individual steak and ale pie, buttered spring greens duck fat chips ale gravy

Slow braised shoulder of lamb, thyme, baby onions, balsamic, suet dumpling

Feta stuffed chicken breast, Parma ham, fondant potato, pea and broad bean ragu

Baked salmon fillet, crushed new potatoes, fine beans, tomato concasse

Smoked haddock and whiting fillet fishcake, roast red pepper and tomato sauce, vegetable salad

Stone bass en papillote, lemon, fennel, new potatoes

Roast sweet potato, spinach and feta wellington, spicy salsa **(v)**

Falafel stuffed aubergine, tomato relish, parmesan shavings **(v)**

Summer lemon risotto, cucumber jelly, edible flowers **(v)**

Desserts

English rhubarb, apple and ginger trifle

Vanilla panna cotta, summer berries

Peach oat crumble, macadamia crumb, clotted cream

Traditional summer berry pudding, double cream

Caramel apple crumble, English custard

Blueberry and almond tart, blueberry jam

School time treacle sponge, vanilla custard

Lemon meringue pie, candied citrus

Triple chocolate cheesecake, smashed honeycomb

3 Course menu - £45.00 per person
Fresh coffee, fusion teas and homemade petit fours Included



Reynolds

Starters

Butternut squash and onion bhajis, sweet mango and coriander yoghurt **(v)**

Heritage tomato consommé, cheese on toast, basil oil **(v)**

Pea spinach and broad bean tartlet, micro herb salad balsamic reduction **(v)**

Ham hock terrine, pickled baby carrots and turnips, beetroot jelly

Pan fried pigeon breast, puy lentils, roast beetroot, hazelnut oil

Black pudding scotch egg, watercress pesto, pea shoots

Tiger prawn tian, pickled cucumber and dill biscuit

Hot smoked salmon salad, chilli and lime dressed green beans, popcorn shoots

Crab ravioli, seafood sauce, tomato and chive

Mains

Roast rump of lamb, fondant potato, cauliflower cous cous, salsa verde

Confit of Gressingham duck leg, young peas, bacon and lettuce, quinoa and herb salad

Ballotine of chicken, spinach, potato puree, baby carrots, thyme reduction

Bitter braised shin of beef, wild mushrooms, wilted spinach, sweet potato mash

Roast sea trout, jersey royals, samphire, baby leeks, citrus puree

Fragrant fish tagine, haddock, mussels and prawns toasted almonds, pilau rice

Wild mushroom, spinach and Roquefort mille feuille, sweet tomato and pepper salsa **(v)**

Open lasagne of beetroot and butternut squash, tomato salsa, garlic wedge **(v)**

Smoked mozzarella, pea, broad bean and mint filo spring roll, green ratatouille, raita dip **(v)**

Desserts

Elderflower panna cotta, poached rhubarb

Date sticky toffee pudding, butterscotch sauce, vanilla ice cream

Mango parfait, coconut and lemongrass ice cream

Fig, walnut and vanilla tarte tatin, crème fraiche

Double chocolate brownie, fruit coulis, vanilla ice cream

Lemon and raspberry posset, sable biscuit

Stem ginger and treacle tart, clotted cream

Raspberry, white chocolate and pistachio profiteroles

Classic crème brulee, lavender shortbread

3 Course menu - £55.00 per person
Fresh coffee, fusion teas and homemade petit fours Included



Marx

Starters

Twice baked cheddar and chive soufflé, watercress and pear salad **(v)**

Buffalo mozzarella olive bruschetta, Shaved fennel and courgette, lemon dressing **(v)**

Beetroot carpaccio, grilled goats cheese, mint vinaigrette **(v)**

Buttered English asparagus, crispy duck egg, chorizo, coriander

Prosciutto wrapped chicken and baby leek terrine, herb jelly, melba toast

Fillet of beef carpaccio, marinated yellow bean salad, horseradish sour cream

Potted cornish crab, chilli and dill, sundried tomato bread

Venison and rabbit terrine, pickled wild mushrooms, orange compote

Tempura battered cod cheeks, wasabi mayonnaise, summer leaves

Mains

Aubrey Allens 8oz Ribeye steak, triple cooked fat chips, lager battered onion rings
roast cherry tomatoes, roquette salad and peppercorn sauce

Roast rack of English lamb, giant cous cous, charred vegetables, mint and cucumber raita

Individual venison wellington, wild mushrooms, dauphinoise potatoes, blackberry sauce

Sea bass fillet, mussel, saffron and potato broth, shaved fennel

Roast monkfish tail, black olive tapenade, lemon mash, buttered asparagus

Pan fried tuna steak, cucumber, spring onion, coriander salsa, crushed jersey royals

Pearl barley, blue cheese, spinach and wild mushroom risotto, basil oil **(v)**

Heritage tomato, goats cheese and onion chutney tart, fennel pastry, popcorn shoots **(v)**

Feta, broad bean and courgette filo parcel, roast red pepper sauce, roquette and cherry tomato salad **(v)**

Desserts

Classic Eton mess

Blueberry mille feuille, salted caramel

Peach and almond tart, clotted cream, candied violets

Mango and pink grapefruit terrine, ginger ice cream

Dark chocolate and hazelnut tart, vanilla crème fraiche

Deconstructed banoffee pie

Trio of apple crumble, sticky sponge, calvados custard

Dark chocolate and pistachio terrine, orange crisps

Chocolate fondant, strawberry ice cream

3 Course menu - £65.00 per person
Fresh coffee, fusion teas and homemade petit fours Included



Evening Menus

Sandwich platter

Brie with chargrilled streaky bacon and watercress pesto in ciabatta

Egg and cress on wholemeal bread **(v)**

Smoked Salmon and dill cream cheese on brown bread

Mixture of Sweet potato and potato wedges with cracked black pepper, sea salt and cumin dust **(v)**

£11.50 per person

Additional £3.00 per person supplement for Warm Steak and onion relish with rocket in a baguette

Cheese platter

Lancashire poacher, Oxfordshire Blue, Bath Soft cheese and Golden Cross goats cheese

served with celery, grapes, figs, quince jam, rustic bread, oatcakes, butter and homemade piccalilli

£14.50 per person

Meat platter

Honey roast ham, Aubrey Allen rump of beef, duck liver parfait, Colston Bassett Stilton, Lancashire poacher served with rustic bread, butter, pickled vegetables and tomato and red onion chutney.

£17.50 per person

Trio of mini sliders – served buffet style

Minted lamb

Sweet chilli pork

Traditional beef

Venison and blue cheese

Select 3 for £21.00 per person

Served with French fries, rocket and pear and apple coleslaw

Pulled Pork

Pulled pork focaccia with apple and rosemary sauce, crackling and sage and apricot stuffing

Chargrilled seasonal vegetables and mozzarella focaccia **(v)**

£8.95 per person

*Additional £3.95 per person supplement for Mixture of Sweet potato and potato wedges with cracked black pepper, sea salt and cumin dust **(v)***



Drinks Packages

One

£25.00 per person

Reception drink: 2 Glasses of Prosecco or Bucks Fizz
Sparkling Elderflower (soft option)

With meal: Half a bottle of house wine per person

Toast: Glass of Champagne

Two

£26.00 per person

Reception drink: 2 Glasses of Pimms & lemonade
Fruit punch (soft option)

With meal: Half a bottle of house wine

Toast: Glass of Champagne

Three

£28.00 per person

Reception drink: 2 Glasses of Kir Royale
Sparkling Elderflower (soft option)

With meal: Half a bottle of house wine

Toast: Glass of Champagne

Other drinks are available on request.

There is also a private bar available all day which is fully stocked and staffed by our catering team

