



# Corporate menu packages

Our iconic venues offer the perfect space

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# Corporate menus

We offer a range of menus so you are able to create your own dining experience for your corporate event.

Select the package that most suits your event, whether it's a corporate dinner, away day, networking event or business meeting.

Choose from the breakfast buffet for those early morning meetings and events to a full, fine dining banquet. We offer vegetarian and vegan options.



# Breakfast buffet

## **Breakfast baps £5.50 per person**

Choose from:

Cured back bacon

Gloucester pork sausage

Vegan sausage and grilled mushroom (vg)

## **Continental £7.50 per person**

Freshly baked croissants and Danish pastries

Homemade granola and yogurt pots

Freshly cut platter of fruit

## **Full English breakfast £10.50 per person**

Gloucester pork sausage, back bacon, black pudding, free range scrambled egg, confit tomato, fried flat mushrooms, baked beans and fried bread

## **Vegetarian breakfast £10.50 per person**

Vegan sausage, grilled halloumi, free range scrambled egg, confit tomato, fried flat mushrooms, baked beans and fried bread

## **Baker's basket £4.50 per person**

Selection of freshly baked Danish pastries, croissants and pain au chocolat, mini sweet muffins, assorted preserves

Freshly brewed coffee and herbal teas  
**£3.50 per person**

Freshly brewed coffee and herbal teas, mixed sweet biscuits  
**£4 per person**

Selection of Luscombe organic juices and fruit crush drinks  
**£3.95 per person**

Harrogate Spring still or sparkling water 330ml  
**£2.50 per person**

Vegetarian (v) Vegan (vg)



# Cold buffet lunch

## **Classic lunch £6.50 per person**

A selection of both brown and white bread sandwich triangles filled with a seasonal selection of meat, fish and vegetarian fillings. Served with whole fruit bowl and crisps.

One round per person.

## **Artisan £9.50 per person**

A selection of our freshly made sandwiches and wraps with a seasonal selection of meat, fish and vegetarian fillings.

One and half rounds per person served with crisps, freshly cut fruit platter and cake bites.

## **Luxury platter £12 per person**

A selection of freshly made artisan bread and wraps lavishly filled with a seasonal selection of meat, fish and vegetarian fillings.

One and half rounds per person served with crisps and freshly cut fruit. Served with a finger buffet of three light bites and handmade cake bites.



# Hot buffet lunch

Please select one meat or fish course and one vegetarian option.  
All options are served with roasted garlic and thyme mid potatoes  
and a garden salad.

**One course £18 per person**

**Two course £22 per person** please select one dessert with this option

## **Meat and fish**

Braised Hereford beef stew, crispy onions

Thatcher's cider and Gloucester sausage stroganoff

Slow roasted Moroccan lamb tagine, vegetable crisps

Chicken, bacon and leek casserole

Smoked haddock and leek Cullen Skink

Herb crusted grilled market fish, tomato and olive sauce

## **Vegetarian (v) and vegan (vg)**

Roasted butternut squash, apricot and spinach tagine (vg)

Wild mushroom and leek stroganoff (v)

Vegan mince chilli con carne (vg)

## **Desserts**

Build your own Cheltenham mess

Warm chocolate and walnut brownie

Dark chocolate mousse



# Banqueting menu

## Canapés

£2.25 each or £10 for five per person

## Meat choices

Rare roast beef fillet, red onion marmalade, horseradish, mini Yorkshire pudding

Quails scotch egg, Gloucester sausage, tarragon and pea

Chargrilled saffron, lemon and rosemary chicken skewer, minted crème fraiche

Gloucester pork chipolatas, honey and wholegrain mustard glaze

Hand raised Gloucester pork seeded roll

Pulled pork and mango croquette

## Fish choices

Smoked salmon, lemon and dill cream cheese, blini

Whitebait and chips, minted pea puree, tartare sauce

Smoked haddock fish cakes, sweet chilli cucumber sauce

Beetroot gravlax salmon, brioche croûte, vodka crème fraiche

## Vegetarian (v) and vegan (vg) choices

Cerney Ash goats cheese, brioche crostini, fig, confit onion (v)

Slow roast cherry tomato, Parmesan shortbread, basil pesto mayonnaise (v)

Grilled Mediterranean vegetable bruschetta, hummus, basil (vg)

Mini cumin poppadum, curried sweetcorn, coriander (vg)

Spiced heritage carrot bhaji, mango chutney (vg)



## Starters

Slow roasted smoky red pepper and tomato soup,  
twisted paprika cheese straws (v) **£6.50**

Gloucester ham hock terrine, deconstructed piccalilli  
and toasted sourdough crisps **£7.50**

Farmhouse mushrooms and double Gloucester tartlet,  
celeriac and apple slaw, confit fig, picked baby herb salad,  
balsamic and olive dressing (v) **£7.50**

Box baked Camembert, caramelised onion chutney,  
artisan breads, garlic and rosemary oil (v) **£8**

Pulled hot smoked salmon, celeriac remoulade,  
citrus peels and micro herb salad **£9**

Selection of cured meats, mozzarella peels,  
grilled Mediterranean vegetables, pickles and olives **£9.95**

Smoke mackerel rilette, shaved golden beets and radish,  
ciabatta croûtes, citron dressing **£8**

Crispy Thai fish cakes, mango and chilli salsa,  
spring salad **£6.95**

Mezze bruschetta, toasted garlic focaccia, tomato peels,  
balsamic silver skins, smoked sun blushed tomatoes,  
feta and green basil (v) **£7.95**



### Main courses

Roasted pork tenderloin, mature cheddar potato gratin, steamed seasonal greens, balsamic shallot jus, crispy crackling **£19**

Braised beef feather blade, roasted baby parsnips and carrots, skirlie mustard mash, roasting juices **£22.50**

Grilled artichoke spanakopita wellington, Wye Valley asparagus, roasted vine tomatoes, basil pesto, balsamic reduction (v) **£18**

Smoked haddock fish cakes, grilled little gem, lemon cream sauce **£19.50**

Pan seared garlic and thyme chicken supreme, seasonal greens, fondant potato, truffle roasted chestnut mushrooms, buttered spinach, jus **£17.50**

Chargrilled eggplant and zucchini parma (v) **£15**

Roasted chicken supreme, sun dried tomato mousse, Mediterranean potato medley, chorizo sabayon **£22.50**

Cullen Skink, fried gnocchi, prosciutto, parmesan crisps **£24**

Slow roasted pressed Thai pork belly, chargrilled sweet potato, braised bok choy, sweet Thai sauce **£21**

### Desserts

White chocolate and honeycomb mousse, chocolate soil, pistachio praline **£7**

Sticky toffee pudding, toffee sauce, Marshfield Farm vanilla ice cream **£6.50**

Caramelised lemon tart, raspberry compote, Chantilly **£7.50**

Chocolate Cointreau pot, tuile biscuit **£7**

English brew crème brûlée, homemade chocolate hob nob **£9**





# Barbecue menu

## £24.50 per person

Select two main items and four salads to create your bespoke barbecue.

### Meat choices

British 7oz beef burger, Double Gloucester cheese, little gem, tomato chutney, baked brioche bun

Gloucester pork sausage, caramelised red onion, American mustard, jumbo brioche roll

BBQ boneless chicken thighs

Cajun British chicken skewers

Minted lamb kofta

### Vegetarian (v) and vegan (vg) choices

Garlic and thyme roasted butternut squash and sweet potato (vg)

Spinach and sweet potato falafel pattie, Double Gloucester cheese, tomato relish, little gem and baked brioche bun (v)

Grilled halloumi, roasted Mediterranean vegetables, basil pesto (v)

Sweet chilli falafel, roasted peppers and heritage cherry tomatoes (vg)

### Salads

New potato, scallion, chive mayo (v)

Misto olive, cucumber and heritage tomato (vg)

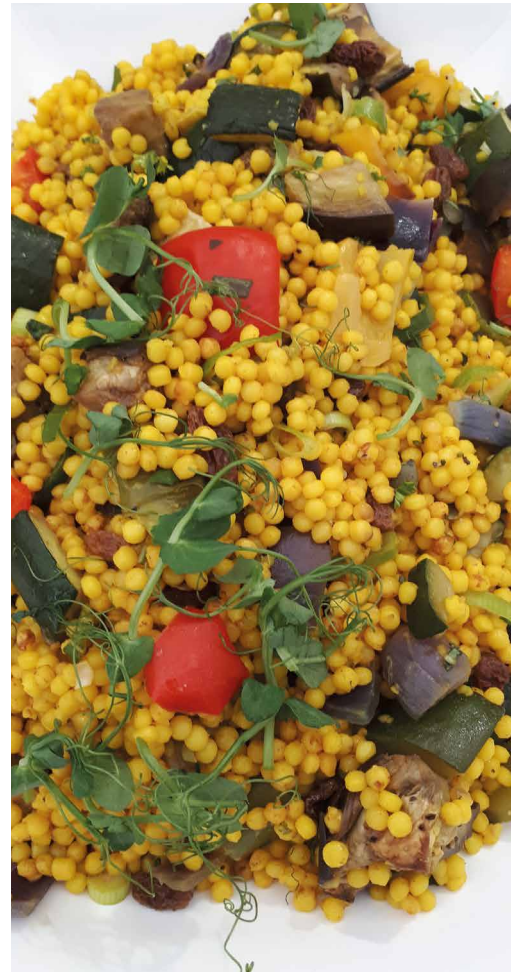
American red slaw (v)

Sage roasted butternut squash, toasted pumpkin seeds, shaved Parmesan (v)

Fruited jewelled Moroccan couscous (vg)

Smoke house nuts, red apple, celery, red chicory and baby blue cheese and honey dressing (v)

Mexican mixed bean salad, citron dressing (vg)





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