



HATTON COURT
THE COTSWOLDS
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Banqueting Menu – Silver

Starters

Minestrone of Smoked Salmon Soup, Gruyere Toasted Croutes
Pressed Terrine of Confit Duck & Ham Hock, Potato Salad, English Mustard
Salad of Smoked Chicken, Mango & Chilli Salsa, Honey & Grain Mustard
Tian of Baked Goats Cheese & Apple, Herb Crust, Endive, Toasted Pine Nuts

Main

Roast Rib of Beef, Yorkshire Pudding, Braised Red Cabbage, Pan Gravy
Rillette of Pork & Apricot, Anna Potato, Buttered Cabbage, Madeira Jus
Pan Fried Loin of Cod. White Bean & Chorizo Cassoulette, Wilted Kale
Gateau of Roasted Vegetables, Spiced Cous Cous, Barigoule Sauce

Dessert

White Chocolate & Lemon Tart, Poached Kumquats, Lemon Sorbet
Warm Malva Pudding, Caramel Sauce, Vanilla Ice Cream
Raspberry & Gin Pannacotta, Pistachio Biscotti
Peanut Butter Crème Brulee, Homemade Honeycomb

£30.00 per person