

Cotswold Water Park Four Pillars Hotel



Banqueting Menu

BANQUETING MENU STARTERS

Please choose one starter from the selection below to create your own menu for your guests

Cream of leek & potato soup with croutons (v)

Cream of tomato & basil soup with crème fraiche (v)

Roast parsnip & honey soup with parsnip shavings (v)

Spiced butternut and almond soup topped with toasted almonds (v)

Broccoli & brie tart with salad leaves and chutney (v)

Leek & roast tomato tartlet baked with cheddar and cream (v)

Galia melon with mango sorbet and passion fruit coulis (v)

Smoked salmon terrine with salad leaves and lime crème fraiche

Salmon gravadlax with rocket, capers and dill vinaigrette

Chicken Caesar salad topped with shaved parmesan, croutons and Caesar dressing

Chicken liver parfait with red onion marmalade and toasted brioche

Rilette of duck with Oriental salad and a hoi sin dressing

Game terrine served accompanied with Cumberland sauce and toasted brioche

(v) denotes suitable for vegetarians.

Please speak with your co-ordinator if you have any questions regarding allergies and GM foods. Details and prices are subject to change and include VAT at current rate.

BANQUETING MENU MAIN COURSES

Please choose one dish from the selection below to create your own menu for your guests

Oven baked fillet of salmon with buttered new potatoes and seasonal vegetables in a dill white wine sauce

Seared fillet of sea bass with spring onion mash, seasonal vegetables and tomato & herb coulis
(supplement £3.50)

Pan fried supreme of chicken with herb couscous, roasted Mediterranean vegetables and tomato salsa

Corn fed chicken breast with herb mash, seasonal vegetables and green peppercorn sauce

Roast breast of turkey with chipolata & bacon rolls, stuffing, roast potatoes, seasonal vegetables and cranberry jus

Confit of duck leg with seasonal vegetables, fondant potato and pak choi in plum sauce
(supplement £3.50)

Roast loin of Wiltshire pork with glazed apple, grain mustard mashed potato, seasonal vegetables and 'Stowfard Press' cider sauce

Roast rump of lamb with creamed potato, green beans and buttered carrots in a Madeira jus
(supplement £3.50)

Roast sirloin of beef and Yorkshire pudding with buttered vegetables and roast potatoes in a red wine jus
(supplement £6.50)

'Host a roast': A roast topside beef joint, bowls of buttered vegetables, roast potatoes and a red wine jus served to each table for your guests to carve and serve
Each 'Chef' receives a Four Pillars apron, carving knife and Chef's hat
(supplement £6.50)

Medallions of beef with woodland mushrooms, buttered carrots, sautéed leeks, fondant potato & a rich port sauce
(supplement £12.95)

(v) denotes suitable for vegetarians.

Please speak with your co-ordinator if you have any questions regarding allergies and GM foods. Details and prices are subject to change and include VAT at current rate.

BANQUETING MENU VEGETARIAN MAIN COURSES

Please choose one vegetarian dish from the selection below to create your own menu for your guests

Leek and pecan nut filo parcel with a tomato & basil sauce served with new potatoes and seasonal vegetables

Herb and sun blushed tomato polenta topped with goat's cheese and roasted vegetables accompanied with new potatoes and served with a red pesto cream

Wild mushroom risotto served with a rocket & parmesan salad and garlic bread

Roast bell pepper tart tatin with a red pesto cream, seasonal leaves and new potatoes

Baked gnocchi in a spinach & mushroom cream sauce with herb oil dressing served with a rocket & parmesan salad and garlic bread

Asparagus spears & sun blushed tomato wrapped in filo pastry with a tarragon cream served with seasonal vegetables and potatoes

(v) denotes suitable for vegetarians.

Please speak with your co-ordinator if you have any questions regarding allergies and GM foods. Details and prices are subject to change and include VAT at current rate.

BANQUETING MENU DESSERTS

Please choose one dessert from the selection below to create your own menu for your guests

Classic lemon tart with raspberry coulis

Blueberry cheesecake with crème fraiche

Passion fruit delice with berry compote

Normandy apple tart with vanilla mascarpone

Chocolate truffle torte with crème Anglaise and a chocolate straw

Cream filled profiteroles with chocolate sauce

White chocolate & champagne torte with raspberry coulis

Baileys & white chocolate cheesecake with a coffee Anglaise sauce

Pecan and walnut tart with clotted cream and toffee sauce

Coffee & Mints

CHEESE BOARDS

A collection of mature cheddar, Somerset brie and Stilton cheese served with crisp celery, fresh grapes, crunchy apple and a biscuit selection

Individual - £6.95

Table of 10 - £39.00

(v) denotes suitable for vegetarians.

Please speak with your co-ordinator if you have any questions regarding allergies and GM foods.

Details and prices are subject to change and include VAT at current rate.