

# Cotswold Water Park Four Pillars Hotel



## Banqueting Menu



Banqueting menus £30.00 per person

## BANQUETING MENU STARTERS

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

CREAM OF LEEK AND POTATO SOUP (v)  
with peppered croutons

ROAST PARSNIP AND HONEY SOUP (v)  
with parsnip shavings /crisps

CREAM OF TOMATO AND BASIL SOUP (v)  
with crème fraiche

SPICED BUTTERNUT AND ALMOND SOUP (v)  
topped with toasted almonds

BROCCOLI AND BRIE TART (v)  
with salad leaves and chutney

LEEK & ROAST TOMATO TARTLET (v)  
baked with cheddar and cream

SPICED AUBERGINE AND ROAST BELL PEPPER TERRINE (v)  
with a herb dressing

FANNED GALIA MELON (v)  
with mango sorbet and passion fruit coulis

SMOKED CHICKEN CAESAR SALAD  
topped with shaved parmesan and croutons

RILLETTE OF SMOKED BIBURY TROUT  
with toasted ciabatta and horseradish curd (supplement £1.00)

PLUM TOMATO AND BOCCOCINI (v)  
with wild rocket and balsamic dressing (supplement £1.50)

SMOKED SALMON TERRINE  
with salad leaves and lime crème fraiche (supplement £1.50)

CONFIT OF DUCK, WITH ORIENTAL SALAD  
with sesame seeds and an orange dressing (supplement £1.50)

Some of these dishes may contain traces of nut or other allergens. Please ask your server for more information.  
Details and prices are subject to change.



## BANQUETING MENU MAIN COURSES

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

### SUPREME OF CORN-FED CHICKEN

with herb cous-cous, roasted Mediterranean vegetables, tomato salsa

### CORN-FED CHICKEN BREAST

with mashed potato, seasonal vegetables, tarragon cream sauce

### OVEN-BAKED FILLET OF SALMON

with buttered new potatoes, seasonal vegetables, dill sauce

### ROAST LOIN OF WILTSHIRE PORK

Glazed apple, with grain mustard mash, seasonal vegetables and 'Stowford Press' cider sauce

### ROAST BREAST OF TURKEY

with chipolata & bacon rolls, stuffing, roast potatoes, seasonal vegetables, cranberry jus

### CONFIT OF DUCK LEG

with fondant potato, pak choi, plum sauce (supplement £3.50)

### SEARED FILLET OF SEA BASS

with spring onion mash, seasonal vegetables, tomato & herb coulis (supplement £5.50)

### ROAST RUMP OF LAMB

with creamed potato, green beans, buttered carrots, madeira jus (supplement £3.50)

### FILLET OF BEEF WITH A STILTON & WALNUT CRUST

with buttered carrots, baby leeks, rich port sauce, potatoes (supplement £12.95)

### ROAST SIRLOIN OF BEEF & YORKSHIRE PUDDING

with buttered vegetables, roast potatoes, red wine jus (supplement £6.50)

### 'HOST A ROAST'

Roast Topside of Beef carved at your table

with buttered vegetables, roast potatoes, red wine jus (supplement £6.50)

Each 'Chef' receives a Four Pillars apron, carving knife and Chef's hat

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## BANQUETING MENU VEGETARIAN MAIN COURSES

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

SPINACH AND RICOTTA FILO PARCEL  
with a tomato and basil sauce

HERB & SUN-BLUSHED TOMATO POLENTA  
topped with goat's cheese and roasted vegetables

ARTICHOKE AND ASPARAGUS TART  
with tomato salsa

WILD MUSHROOM RISOTTO  
with truffle oil

ROAST BELL PEPPER TART TATIN  
with walnut and blue cheese sauce

BAKED GNOCCHI IN A SPINACH AND MUSHROOM CREAM SAUCE  
with truffle oil

ASPARAGUS SPEARS AND SUN-BLUSHED TOMATOES  
wrapped in filo pastry with a tarragon cream

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## BANQUETING MENU DESSERTS

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

### CLASSIC LEMON TART

with a white chocolate straw & raspberry coulis

### BANOFFEE PIE

with a caramel sauce and chocolate curls

### CREAM FILLED PROFITEROLES

with hot chocolate sauce

### BLUEBERRY CHEESECAKE

with crème fraiche

### CHOCOLATE TRUFFLE TORTE

with crème anglaise & chocolate straw

### PASSION FRUIT DELICE

with a berry compote

### WHITE CHOCOLATE & CHAMPAGNE TORTE

with a raspberry coulis and dark chocolate curls

### PECAN & WALNUT TART

with clotted cream (£1.00 supplement)

### NORMANDY APPLE TART

with vanilla mascarpone (£1.00 supplement)

### BAILEYS TOFFEE CHEESECAKE

with a caramel sauce

### **FRUIT PLATTERS**

Sliced Fresh Fruits

Individual - £5.95

Table of 8 - £22.00

Table of 10 - £27.50

### **CHEESE BOARDS**

Selection of British Cheeses with a fruit chutney and biscuits

Individual - £6.95

Table of 8 - £24.00

Table of 10 - £30.00

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