

Best Western



Private Dining Menus 2009

Please choose just one starter, one main course and one dessert from the selections listed to create one set menu for all your guests; one choice from the vegetarian options should also be made for your vegetarian guests.

Vegetarian Options

Goats cheese strudel
with roasted pepper salad and pesto

Oven roasted stuffed yellow marrow
with Stilton and wild mushrooms

Open omelette with Brie and asparagus

Creamy garlic wild mushrooms
served on toasted brioche

Vegetable nutty crumble
served with spicy tomato sauce

Menu 1 - £23.50

Leek and potato soup
with mature Cheddar croutes

Chilled Canteloupe melon
with a compote of seasonal fruits

Rustic pork pâté
served with cider and apple chutney

-00-

Traditional roast beef served with horseradish
cream and Yorkshire pudding

Bronzed crown of turkey
served with bacon rolls and cranberry stuffing

Steamed fillet of salmon
with a chive beurre blanc sauce

*All main courses are served with a selection of
steamed seasonal vegetables and a choice of
roasted or buttered new potatoes*

-00-

Warm chocolate fudge cake
with chocolate sauce

Apple and cinnamon pie with vanilla cream

Strawberry cheesecake with fruit coulis

-00-

Coffee and mints

Menu 2 - £25.75

Roasted tomato, garlic and thyme soup
finished with sweet balsamic glaze

Chicken salad with Parmesan and
classic Caesar dressing

Fillet of mackerel with cream cheese potato
salad and honey and dill dressing

Layered vegetable terrine
with sweet pepper coulis (v)

-00-

Roast rib of Cotswold beef with rich port gravy
and Yorkshire pudding

Chef's salmon and tiger prawn en croute
served with lemon butter sauce

Loin of pork stuffed with apricots, sage and
chestnuts, with West Country cider gravy

Breast of chicken stuffed with Cornish
Camembert and served with Dijon sauce

*All main courses are served with a selection of
steamed seasonal vegetables and a choice of
roast potatoes or buttered new potatoes*

-00-

Chantilly cream filled profiteroles
with dark chocolate and rum sauce

Baked vanilla cheesecake
with fresh raspberry coulis

Lemon tart with honey and ginger sauce

Sticky toffee pudding with butterscotch sauce

-00-

Coffee and mints

Menu 3 - £28.75

Broccoli and Stilton soup

Ham hock terrine
with capers and Chef's own Piccalilli

King prawn and avocado tian
with sun blushed tomato compote

Smoked chicken salad
with blue cheese dressing and crispy leeks

-00-

Traditional Beef Wellington with duxelle of
wild mushrooms served with a red wine sauce

Grilled fillet of sea bass served with chunky
Provençal sauce and caramelised lemon

Rack of Welsh lamb
served with redcurrant and mint glaze

Seared Gressingham duck breast
with a sorrel and gooseberry sauce

*All main courses are served with a selection of
steamed seasonal vegetables and a choice of
roast potatoes or buttered new potatoes*

-00-

Wild berry and elderflower terrine
served with lavender cream

Rich dark chocolate and Cointreau ganache

Warm apple tart tatin
with white chocolate and honeycomb ice cream

Fresh strawberries
with Cotswold clotted cream ice cream

-00-

Coffee and mints

Hot Fork Buffet Menu - £15.95 per person

Choose 2 selections from the following options

Braised Cotswold beef
finished with blue cheese

Slow cooked Welsh lamb with red wine sauce

Fisherman's pie topped with creamed potatoes

Stuffed loin of pork with cider gravy

Chicken stroganoff with brandy,
cream and mushrooms

Chicken curry

Fillet of salmon with chive beurre blanc sauce

Sweet and sour pork

Vegetable moussaka (v)

Cannelloni with spinach, Ricotta
and sundried tomatoes in Parmesan sauce (v)

All dishes are served with a selection of seasonal vegetables, roasted new potatoes,
braised white and wild rice, house salads and assorted breads

Buffet Menu - £10.50 per person

A selection of cocktail sandwiches

Cheese and tomato pizza slices

Spicy spiral fries

Vegetable crudités and various dips

Cheese and bacon quiche

Barbeque chicken drumsticks

Cheese and biscuit selection with chutney;
£4.00 per person

Additional items - £1.75 each

Mini sausage rolls

Assorted filled cocktail vol-au-vents

Warm garlic & herb bread

Cheese & onion parcels

Breaded mushrooms with chive dip

Sun blushed tomato, olive and pesto tartlet

Additional items - £2.25 each

Goujons of plaice with dip

Tempura prawns with sweet chilli dressing

Smoked salmon and cream cheese tartlet