



Private Dining Menu 2017

Menu Selection

Our most popular dishes are listed on this menu selector but if you have a particular favourite dish you would like, we will be happy to help you plan your menu and advise you of any amendments to the cost.

You are welcome to select up to two starters, two main courses and two desserts from the selections listed so your guests have a choice*. However if you select just one starter, one main course and one dessert to create one set menu for all your guests we will give you free tea & coffee at the end of your meal!

We offer complimentary room hire if you choose a 3 course meal. For buffet parties room hire charges will apply - please contact our Events Co-ordinator for details of the applicable charges.

*Please note that we require a detailed pre-order and seating plan if 2 choices are made.



Bristol Road, Falfield, Gloucestershire GL12 8DL

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Starters

Homemade soup served with a crusty roll and English butter Choose from roasted tomato and basil topped with balsamic glaze (v) Carrot with a coriander pesto (v) Roasted vegetable topped with root vegetable crisps (v) Leek and potato topped with fresh cream and a Parmesan crisp (v)	£4.25
Caramelised red onion and cherry tomato tart topped with goats' cheese served on a bed of rocket with a balsamic glaze (v)	£4.25
Layered melon terrine in a basil and mint jelly served with Greek yoghurt (v)	£4.50
Pan-fried garlic mushrooms in a creamy sauce served on toasted brioche with a pea shoot garnish (v)	£4.50
Chilli and lime prawn cakes with a sweet chilli dressing on a bed of lambs' lettuce	£4.75
Chicken liver and black pudding parfait with spiced tomato chutney and black pepper crostinis	£4.75
Ham hock terrine with homemade piccalilli and freshly baked baguette	£4.75
Salmon gravalax with a mustard sauce, confit lemon and a beetroot and fennel salad	£5.50
Crab and crayfish cocktail in a seafood mayonnaise with brown bread	£5.50

Main Courses

Golden crown of local turkey with bacon wrapped cranberry stuffing and thyme roast potatoes	£12.95
French trimmed chicken breast stuffed with chorizo and oregano served with a roasted red pepper sauce with sautéed new potatoes and spinach	£12.95
Slow cooked pork belly with apple mash and a rich red wine sauce	£12.95
Chicken breast in a bacon and peppercorn sauce with boulangère potatoes	£12.95
Roast loin of pork with a cider and pancetta sauce and black pudding mashed potatoes	£12.95
Roast Cotswold beef with Yorkshire pudding and thyme roast potatoes	£13.25
Pan-fried fillet of salmon with a pink peppercorn beurre blanc with dauphinoise potatoes	£13.25
Herb crusted haddock fillet served with a lemon butter sauce and crushed new potatoes	£13.50
Roast leg of lamb with a mint scented gravy and rosemary roasted potatoes	£13.95

Vegetarian Main Courses

Mediterranean vegetable stack topped with mozzarella and served with basil pesto coated new potatoes and a Napoli sauce	£11.95
Bell pepper stuffed with butternut squash and spinach risotto	£11.95
Homemade cashew nut roast with a creamy mushroom sauce	£11.95
Greek style pasta with feta cheese and olives, finished with rocket	£11.95
Vegetarian cottage pie with root vegetable mash and vegetarian gravy	£11.95

Desserts

Fresh fruit salad on a meringue nest topped with natural yoghurt and crumble pieces	£4.10
White chocolate and raspberry bread and butter pudding with crème anglaise	£4.10
Chocolate brownie topped with honeycomb rolled vanilla ice cream, chocolate shavings and butterscotch sauce	£4.10
English cream tea Eton mess (fresh strawberries and cream with toasted scone pieces and a rich strawberry coulis)	£4.10
Apple and blackberry crumble with custard	£4.10
Chocolate torte with a popping candy biscuit base served with Chantilly cream	£4.50
A choice of cheesecake: Strawberry topped with fresh cream Chocolate and orange Citrus topped with candied lemon and lime zest Vanilla with fresh berries	£4.50
Coconut panna cotta with sweet pineapple chutney	£4.50
English and Welsh cheeses (Y Fenni, Somerset brie, English stilton, Caerphilly) with biscuits, homemade chutney and grapes	£5.95

Tea or coffee with mint chocolates	£2.50
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For information regarding allergens please ask a member of the team.

