



## REGIMENTAL DINING PACKAGE 1

**£55 per person**

3 course meal from options below

½ bottle wine with meal

Coffee, tea, herbal infusions and mints

**Please choose the same Starter, main and dessert for the whole party  
(not individual choices)**

### Starters

Choose one of the following

Cream of Celeriac Soup, Cheddar Croute, Parsley Oil (V)

Smoked Mackerel Pate with Beetroot Relish, Horseradish & Rye Bread

Homemade Country Terrine with Onion & Balsamic Chutney, Toasted Sourdough

### Main courses

Choose one of the following

Army and Navy Chicken Curry with Basmati Rice, Naan Bread, Mango Chutney,  
Mint and Cucumber Yoghurt, Onion, Tomato and Coriander Salad

Salmon & Smoked Haddock Fishcake with Buttered Spinach & Chive Cream

Beetroot Pearl Barley Risotto with Seasonal Vegetables & Artichoke Crisps (V)

*All main courses served seasonal potatoes & vegetables*

### Desserts

Choose one of the following

Coffee & Milk Chocolate Panna Cotta with Pecan Nut Shortbread

Blueberry Financier Tart with Blueberry Compote & Vanilla Ice Cream

Lemongrass & Rum Poached Pineapple, Coconut Sorbet, Sesame Tuile

A 10% service charge will be added to the final account

Minimum numbers of 20 apply in order to qualify for this package

Package includes room hire for 4 hours, additional charges will apply for longer duration

All produce is seasonal, if a product can't be sourced an alternative will be provided.

Dishes may contain, directly or indirectly, nuts or nut products. Please advise of any allergen or dietary requirements in advance



## REGIMENTAL DINING PACKAGE 2

**£60 per person**

3 course meal from options below

½ bottle wine with meal

Coffee, tea, herbal infusions and mints

**Please choose the same Starter, main and dessert for the whole party  
(not individual choices)**

### Starters

Choose one of the following

Cream of Celeriac Soup, Cheddar Croute, Parsley Oil (V)

Smoked Mackerel Pate with Beetroot Relish, Horseradish & Rye Bread

Homemade Country Terrine with Onion & Balsamic Chutney, Toasted Sourdough

### Main courses

Choose one of the following

Supreme of Cotswold White Chicken with Bacon, Mushrooms, Onions, Creamed Potato, Broccoli,  
Carrots & Claret Jus

Confit Duck Leg with Colcannon Potato, Braised Red Cabbage, French Beans & Redcurrant Jus

Pan Seared Clear Water Trout with Spiced Puy Lentils, Buttered Spinach & Salsa Verde

Beetroot Pearl Barley Risotto with Seasonal Vegetables & Artichoke Crisps (V)

*All main courses served seasonal potatoes & vegetables*

### Desserts

Choose one of the following

Coffee and Milk Chocolate Panna Cotta with Pecan Nut Shortbread

Blueberry Financier Tart with Blueberry Compote & Vanilla Ice Cream

Lemongrass & Rum Poached Pineapple, Coconut Sorbet, Sesame Tuile

A 10% service charge will be added to the final account

Minimum numbers of 20 apply in order to qualify for this package

Package includes room hire for 4 hours, additional charges will apply for longer duration

All produce is seasonal, if a product can't be sourced an alternative will be provided.

Dishes may contain, directly or indirectly, nuts or nut products. Please advise of any allergen or dietary requirements in advance