

## Wesley House Events Menu - 2017

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### Canapés

#### Cold Fish Canapés

Seared pave of cold smoked salmon, pickled cucumber, chive crème fraîche

Organic salmon mousse on chive blini with crème fraiche

Rosette of smoked salmon on granary croute, cream cheese, keta

Fresh white crab mayonnaise en croute

Sesame crusted tuna, wasabi mayo

Smoked Bibury trout, watercress dressing, quails egg

Lobster medallion with scallop mousse and caviar

Seared tuna sashimi with mouli, wasabi, ginger, honey and soy

#### Hot Fish Canapés

Sesame prawn toast

Seared tuna with lime and coriander salsa on sesame bread

Thai crab cakes, sweet chilli dip

Lobster burger, brioche bun, iceberg, Marie rose sauce

Monkfish and pancetta brochettes with rosemary oil

Sea bass tempura with ginger, spring onion and soy dipping sauce

Cornish scallops with pea puree and mint vinaigrette

Crispy cereal prawns

#### Cold Meat Canapés

Carpaccio of beef with baby herb salad and white truffle oil

Shavings of smoked duck with spiced apple chutney

Smoked chicken and prosciutto Caesar salad

Fillet of beef tartar, parmesan crostini

Roast beef fillet with mini Yorkshire pudding and horseradish cream

Venison carpaccio with rocket, shaved parmesan and sherry vinegar

Chicken liver and foie gras parfait en croute

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### **Hot Meat Canapés**

Sticky Asian spiced pork belly  
Chicken popcorn with sesame and Cajun dip  
Grilled tandoori chicken skewers, mango chutney  
Lamb and coriander Koftas, raita dip  
Pulled pork and black pudding terrine, apple sauce  
Crispy duck pancakes, hoi sin and cucumber  
Moroccan spiced lamb fillet, yoghurt and mint dip  
Chorizo and spinach tortilla cubes  
Slivers of fillet steak wrapped around fresh asparagus with a béarnaise sauce  
Mini gourmet burgers of prime Aberdeen Angus beef, blue cheese mayo and maple bacon

### **Cold Vegetarian Canapés**

Wild mushroom tartlet with glazed tarragon sabayon  
Mature stilton and caramelised fig on walnut bread  
Tomato and quails egg on crostini with tapenade  
Tomato and basil shortbread, confit of cherry tomato and shallot  
Crudité with dips  
Cerneys goats cheese balls with red pepper soubise  
Cherry tomato, bocconcini mozzarella and basil  
Whole quails eggs with Maldon sea salt and cracked black pepper

### **Hot Vegetarian Canapés**

Spicy Indian styled dahl cakes with a cool avocado relish  
Scotch quails eggs with piccalilli dip  
Pumpkin and pine nut risotto balls  
Pea and mint risotto cakes with lemon crème fraîche  
Red pepper, courgette and goats cheese tartlet with thyme  
Tempura of baby vegetables, sweet chili dip  
Pea and parmesan arrancini with mint yoghurt  
Tempura okra with tomato and chilli jam  
Vegetable dumplings with Thai dipping sauce

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### Starters

#### Fish

Isle of Lewis smoked salmon, warm potato salad, quail egg, baby spinach, horseradish  
 Carpaccio of tuna with Thai vegetable salad and chilli and lime dressing  
 Home oak roasted salmon with asparagus and soft poached hen's egg  
 Twice baked smoked haddock and gruyere soufflé, parmesan cream, frisée lettuce  
 Salad of oriental vegetables with crispy tempura sea bass and soy, chilli and lime dressing  
 Seared tuna with a mango, papaya and avocado salsa and rocket  
 Timbale of sole mousse with prawn and coriander dumplings, Thai dipping sauce

#### Shellfish and Crustaceans

Tortellini of seafood, lemon grass and chervil cream sauce  
 Spiced soft shell crab, tarka dhal, pickled carrots, lime and coriander yoghurt  
 Potted prawns, pickled cucumber and dill  
 Tian of crab with avocado and spiced tomatoes  
 Lobster and saffron risotto, seared hand dived scallop, Lobster oil  
 Seared scallops and crisp pork belly, pea and broad bean salad, pea puree, port reduction  
 A cocktail of lobster, crayfish and smoked salmon (\*£4.50 supplement)

#### Terrine, Pâté and Game

Five spice duck salad with mixed shoots, mango and pomegranate  
 Rillettes of pork and green peppercorn with Offenham leaves, tarragon mustard dressing  
 Pressed ham hock terrine with piccalilli and toast  
 Confit duck, corn fed chicken and green peppercorn terrine with smoked tomato chutney and crusty bread  
 Salad of seared wood pigeon breast, crisp pancetta and baby spinach, beetroot dressing  
 Glazed quail, blue cheese, baby pear and walnut salad, red wine dressing  
 Classic chicken liver parfait, toast and onion jam  
 Pave of foie gras and aromatic duck confit, spiced pear chutney, toasted brioche (\*£2.95 supplement)

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### **Vegetarian and Vegan**

Twice baked cheese soufflé with parmesan cream, walnuts and apple

Panzanella – Tuscan salad of tomato, red pepper, green olive, toasted bread, basil & parmesan

Fine tart of caramelised shallot and goats' cheese with dressed rocket leaves and beetroot relish

Bretforton asparagus soldiers, crispy soft boiled egg

Spiced Indian dahl cakes with avocado relish and mint yogurt dip

Warm tart of vine tomato and green pesto, baby spinach and lemon scented olive oil

English garden vegetable risotto (broad beans, sweet peas and mint), herb salad

Roast pumpkin ravioli, brown butter and sage

Pumpkin risotto with crispy sweet potatoes and sage

A salad of avocado, mango and papaya with tomato salsa and toasted pumpkin

Roasted peppers, avocado and grilled artichokes served with baby leaves and balsamic reduction

**Sharing platters** - *prepared to client's requirements, to include:*

### **Antipasti**

Buffalo mozzarella, Buckland tomato and basil

Glazed figs wrapped in prosciutto

Fresh broad bean pea and mint salad

Sun blush tomato and pecorino bruschetta

Charred asparagus with gremolata

Bresaola with black olives and drizzled with thyme infused olive oil

Goats cheese, beetroot and walnut salad

Baked camembert studded with garlic and herbs

Mozzarella, chilli and lemon crostini

Continental meat selection

### **Mezze**

Baba ganoush, humus, yoghurt and mint dips with warm pita bread

Stuffed vine leaves with rice, raisins and pine nuts

Skewered grilled prawns with garlic and lemon

Grilled aubergine and haloumi cheese with romaine lettuce

Greek salad of feta, Kalimantan olives, sun blushed tomato, cucumber and red onion

Brochette of chicken and saffron

Skewered lamb Koftas



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### **Cotswold Sharing Boards**

Potted Cornish crab

Carpaccio of Dumbleton Hill venison

Quail scotch eggs

Windrush goats cheese with caramelised walnuts, apple and beetroot

Toddington pork rillettes

Cornichons

### **Pies Raised by Hand**

Duck and chutney

Chicken and ham

Traditional pork

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### Main Courses

#### Fish and Crustaceans

Cornish cod, crushed peas, parmentier potatoes, caper and tarragon mayonnaise

Seared salmon, tender stem broccoli, vermouth cream sauce, new season potatoes

Seared mackerel fillet, Mediterranean vegetable fricassee, saffron potatoes, pesto cream

Lemon sole fillets stuffed with salmon mousse with spinach, creamed potatoes, chive & smoked salmon cream sauce

Roasted fillet of cod wrapped in pancetta with asparagus and lemon mayonnaise

Sea trout, crushed Jersey Royals, asparagus in Parma ham, tomato butter sauce (\*£2.95 supplement)

Cornish turbot (on the bone) wilted spinach, champagne and chervil cream, baby vegetables (\*£4.95 supplement)

Half a dressed Cornish lobster, hollandaise sauce, Jersey Royals and samphire (\*£6.95 supplement)

#### Meats

Herb crusted blade of beef with summer greens seasonal mixture, red wine and fondant potatoes

Braised Daube of Beef with dauphinoise potatoes, sautéed with mushrooms, glazed baby carrots and a béarnaise sauce

Roast sirloin of beef, Yorkshire pudding, spring vegetables, red wine gravy and horseradish sauce

Duo of beef (slow braised and fillet), summer vegetables, boulangère potatoes, red wine jus (\*£2.95 supplement)

Roast fillet of Scottish beef, Pont Neuf potatoes, watercress and wild rocket salad and sauce béarnaise (\*£6.95 supplement)

Shank of lamb with persillade, olive oil mash, spring greens and a lamb jus

Rump of Cotswold lamb with herb crust, asparagus, spring onion mash, Madeira sauce and broad beans

Duo of Cotswold lamb (slow cooked shoulder and cutlet) potato puree, peas and broad beans, Lamb jus (\*£2.95 supplement)

Roast rack of Cotswold lamb, crushed Jersey royals, seasonal vegetables, tomato and rosemary fondue (\*£6.95 supplement)

Breast of maize-fed chicken, chargrilled new potatoes, spinach, red pepper pesto, crispy pancetta

Roast breast of chicken, fondant potatoes, bundles of seasonal vegetables, chicken jus

Galantine of organic chicken with foie gras stuffing, wild mushrooms and tarragon sauce

Coq au Vin, seasonal vegetables and creamed potato

Corn fed chicken breast stuffed with chorizo, Spanish potato salad, basil pesto

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### **Meats - *continued***

Cotswold roast pork belly, parsnip puree, creamed potato, honey glazed Chantenay carrots and a Dijon sauce

Fillet of pork with carrot puree, fondant potato, braised leeks and fennel seeds dressed with crackling shard

Char grilled fillet of pork marinated in rosemary and garlic with a white bean purée, greens, port and green peppercorn sauce and crisp Parma ham

Gloucester old spot pork sausages, creamed mashed potatoes, confit onions, curly kale and red wine sauce

Breast of guinea fowl with herb new potatoes, French peas and rich red wine sauce

Breast of Gressingham duck, Parmentier potatoes, curly kale, baby carrots and port sauce

Duck leg confit on a potato pancake with green beans, baby corn, pak choi and a ginger, honey and soy dressing

### **Vegetarian**

Open lasagne of wild mushroom and artichoke with rocket and confit cherry tomatoes

Tian of roasted vegetables with mozzarella gratin, tomato and basil

Butternut squash tortellini with sage butter, parmesan and watercress

Layered pasta sheets with wild mushrooms, spinach, Cerney goats cheese, rocket and basil pesto

Wild mushroom risotto with roasted fennel and chive cream

Risotto of garden greens with wild herbs and parmesan crisp

Thai green vegetable curry with coconut sticky rice

Spinach & ricotta cannelloni with parmesan glaze and red pepper coulis

Spiced butternut squash ragout stuffed in an aubergine, baked with a nut crust

Crispy potato, onion and garlic rosti with sauté wild mushrooms, (no butter), spinach & cherry vine tomatoes

Wild mushroom and roasted nut wellington with chateau potatoes, winter greens and chive beurre blanc sauce

Half-baked aubergine filled with roast Mediterranean vegetables, couscous and red pepper pesto

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### Desserts

Layered chocolate torte with griottine cherries and salted caramel ice cream

Lemon posset with raspberry compôte

Apple tarte tatin with crème fraîche ice cream

Elderflower panna cotta with English strawberries

Raspberry crème brûlée, pistachio shortbread

Classic crème brûlée, shortbread biscuit

Baked lemon tart, crème fraîche, berry compôte

Red wine poached pear with chocolate mousse and cinnamon ice cream

Iced mango parfait, exotic fruit salad

Almond shortcake, passion fruit mascarpone and balsamic strawberries

Summer pudding with lime crème fraîche

Steamed apple and cinnamon sponge, sauce anglaise

Sticky toffee pudding, caramel sauce, vanilla ice cream

Tart of rhubarb and custard, star anise syrup

Dark chocolate brownie, griottine cherries, amaretto ice cream

Briôche bread and butter pudding with apricots, prunes, and Armagnac

Pear and frangipani tart with Amaretto ice cream

Panna cotta with roasted rhubarb and shortbread biscuit

Warm Evesham plum and almond tart with vanilla ice cream

Almond and raspberry tart with clotted cream

Cream ice cream on pistachio shortbread

Eton mess with English strawberries and vanilla cream

Strawberry fool

Passion fruit cheese cake

Hot chocolate fondant with vanilla bean ice cream (\*£1.95 supplement)

Trio of chocolate - hot chocolate fondant, chocolate marquise and chocolate chip ice cream (\*£1.95 supplement)



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### Evening food

#### **Sandwiches, baps and wraps** – *as priced below, per person*

Bacon bap or sandwich - £5.50

Gloucester old spot sausage bap - £5.50

Croque monsieur - £5.50

Pulled pork baps with Mont jack cheese and Smokey BBQ sauce - £6.50

Cornish crab and mayonnaise on granary - £6.50

Sirloin steak sandwich or wrap with horseradish mayonnaise and rocket - £6.50

Cajun chicken with chargrilled corn and jalapeno wrap - £6.50

(v) Mediterranean vegetable and halloumi bap or wrap - £5.50

#### **Goujons of fish & chips** - £6.50 per person

Served with tomato sauce and tartare sauce, and your choice of the following:

Haddock

Plaice

Monkfish

#### **Pizzettes** - £5.50 per person

Confit shredded duck with hoi sin and cucumber

Cajun chicken with rocket and parmesan

English asparagus with Iberico ham and truffle oil

Porcini mushroom, rocket and Cerney goats cheese

Mediterranean vegetables, mozzarella and pesto

#### **Hog roast** - £12.50 per person, minimum 80 people

Served with mixed leaf salad, potatoes, grilled Mediterranean vegetables, baps, stuffing and apple sauce

#### **Bowl food** – from £7.50 per person

Please enquire should you wish to see our separate bowl food menu and for a quote

#### **BBQ** – from £7.50 per person

Please enquire should you wish to see our separate BBQ menu and for a quote



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### **Children's menu**

#### **Mains**

Sausage and mashed potato

Fish fingers and chips

Chicken nuggets and chips

Pasta with chicken and pesto

Pasta in a tomato sauce

*Smaller portions of the adult's main course may be available upon request*

#### **Desserts**

Knickerbocker glories

Jelly with ice cream

Bowls of ice cream