



Wesley House Events Menu

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 (*GF*)

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 (GF)
Lamb and coriander Koftas, raita dip (GF)
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 (*GF*)
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



Wesley House Events Menu

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



Wesley House Events Menu

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 *(GF)*

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 (GF)
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