

“CATERING”

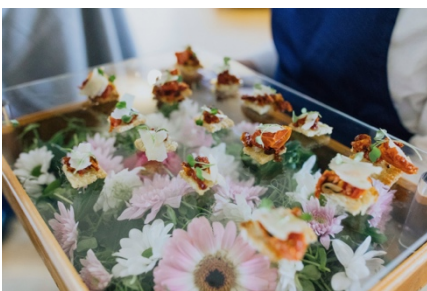
In December 2017 Merriscourt Events Ltd brought all Event catering in-house.

With our Head Chef & Catering Managers heading up all catering related issues, we can now provide a complete in-house service for your event at Merriscourt.

As part of the inclusive service, we offer a complimentary tasting session for couples who have already booked the venue.

We have developed the following menus which we hope reflects the variety of our clients’ needs and tastes. Bespoke menus are also possible, just ask!

Please note that all prices are not inclusive of VAT, which is charged at 20%.



“Canapés”

*Your Choice of Two Large & Two Small £10 per Guest
Additional Canapés: Small £3, Large £4*

Small Canapés

Meat

Crispy Fennel Pork Balls & Apple Puree
Beef & Horseradish Croquettes
Cocktail Sausages, coated in Honey & Mustard
Preserved Lemon & Pistachio Lamb Meatballs & Yogurt
Confit Duck & Spring Onion Rolls

Fish

Curried Salmon Spoons
Smoked Salmon Blinis & Crème Fraiche
Smoked Haddock Cakes, Pickled Cucumber & Saffron Aioli
Crab Doughnuts
Potted Shrimps on Toast

Vegetarian

Arancini
Goats Cheese & Red Onion Tarts
Mushroom & Thyme Tarts
Dahl Cakes & Avocado Puree
Welsh Rarebit
Cauliflower Fritters

Large Canapes

Meat

Charred Beef Skewers & Wasabi Mayonnaise
Giant Sausage Rolls & Mustard
Beef Sliders
Scotch Eggs & Coleman's Dressing
Spicy Crispy Chicken Skewers
Moroccan Spiced Lamb Fillet & Mint Yogurt

Fish

Salmon Goujons, Chips & Tartar Sauce
King Prawns & Avocado Salsa
Prawn Cocktail Cones
Spiced Monkfish Skewers

Vegetarian

Slow Roasted Tomato, Charred Aubergine & Buffalo Mozzarella on a Spinach Rice Cracker
Bubble & Squeak Cakes, Pea Puree (GF)
Gorgonzola & Pear Olive Crostini
Truffle Polenta Chips
Beetroot Crisps, Heirloom Beetroot Tartar

“Canapé Stations”

£6 per guest per station

Add a bit of theatre to your Drinks Reception with a live Canapé Station.

A perfect way to entertain & feed your guests in one.

Canapé Stations can be set up around your Drinks Reception for an interactive dining experience.

“Oyster Station (GF)”

Will you have yours with Tabasco, Shallot & Sherry Vinegar or Lemon?

Pre-shucked and ready to eat, Oysters make a fantastic centrepiece for your drinks reception.

“Iberico Ham Station (GF)”

Hand carved by one of our Chefs, divine Iberico Ham is always a showstopper.

Served with Olives, Almonds & Chillies, your guests will love nibbling at this station.

Minimum 70 Guests for Ham Station

“Yakitori Station (GF)”

A BBQ station of Chicken Meatballs, Shishito & Chicken Thigh, Soya Sauce, Sake & Spring Onion.

All cooked to order in front of your guests.

“Plated Menu”

The classic three course Plated Meal created in our signature style of fresh, seasonal and simply delicious.

The price next to the Main Courses denotes the price for three courses.

Plated Starters

Cornish Mackerel, Watercress Salad & Salsa Verde (GF)

Pan Fried Scallops, Pea Puree, Pea Shoots, Crispy Pancetta & Pressed Pork Belly (£3 supplement)
(GF)

Heritage Tomatoes, Buffalo Mozzarella & Basil (GF) (V)

Puy Lentils, Beetroot & Pickled Shallot Salad (GF) (V)

English Asparagus & Hollandaise (When in Season) (GF) (V)

Chicken Liver Pâté, Red Onion Marmalade & Sourdough

Roasted Beetroot, Goats Curd, Candied Walnuts & Watercress (GF) (V)

Pea & Ham Hock Soup (GF)

Our Signature Prawn Cocktail (GF)

Duck Salad, Crispy Skin, Cucumber, Pine Nuts & Plum Dressing

Burrata & Blood Orange Salad, Honey Dressing (GF) (V)

Smoked Salmon Terrine & Cucumber Raita

Smoked Tofu, Sweet Pickled Carrot, Chimichurri & Garden Salad (GF) (V)

All served with Artisan Breads



MERRISCOURT
THE HEART OF THE COTSWOLDS

Plated Mains

Meat

Free Range Chicken, Roasted Garlic & Pink Pepper Corn Crushed New Potatoes, Tarragon Jus (GF)
£45

10 Hour Slow Roasted Blade of Beef, Caramelised Shallot Puree, Summer Garden Vegetables &
Crispy Pancetta (GF) £45

10 Hour Slow Cooked Shoulder of Lamb, Crushed Minted Peas, Summer Garden Vegetables,
Caramelised Garlic Potatoes (GF) £46

Roasted Duck Breast, New Potatoes, Apple & Ginger Dipping Sauce (GF) £47

Rump of Lamb, Potato Rosti, Summer Garden Vegetables, Confit Shallots & Cauliflower Puree
(GF) £52

28 Day Hereford Dry Aged Roasted Sirloin of Beef, Potato Gratin, Watercress Pesto, Butter
Mustard Seed & Lemon, French Beans & Jus (GF) £60

28 Day Hereford Dry Aged Steak & Stacking Chips, Tomato, Onion & Herb Salad, Béarnaise Sauce
(GF) £45-£60

Fish

Pan Fried Cod Loin, Lemon, Mussels & Saffron Broth £45

Pan Fried Sea Trout, Samphire & Caper Butter Sauce (GF) £45

Seabream, Field & Wild Mushrooms, Spinach & Green Sauce (GF) £45

Spiced Monkfish Tail, Wild Rice, Fresh Herbs & Tomato Shallot Dressing £46



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THE HEART OF THE COTSWOLDS

Vegetarian

Spinach & Ricotta Cannelloni, Romesco Sauce & Toasted Almonds £41
Poached Puy Lentils, Peas, Broad Beans, Watercress & Crispy Onions £41
Green Beans & Coconut Thai Green Curry, Bulgar Wheat £41
Tomato, Pepper & Black Olive Ragu, Parmesan Polenta £41
Gnocchi, Garlic, Spinach, Grilled Courgettes & Parmesan £41
Roasted Portobello Mushroom, Thyme & Pecan Wellington £41

Plated Desserts

Crème Brulee
Rhubarb & Custard Tart
English Strawberries & Shortbread
Lemon Tart & Fresh Raspberries
Blueberry & Vanilla Panna Cotta & Crunchy Topping
Vanilla Cheesecake
Chocolate Tart, Salted Caramel Peanuts & Pouring Cream
Hazelnut Parfait & Slow Roasted Pears
Chocolate Delice
Treacle Tart & Clotted Cream
Eton Mess
Lemon Posset, Raspberry Jelly & Shortbread
Charred Pineapple, Honey Mascarpone & Meringues
Baked Chocolate Ganache, Praline

“Sharing Board Menu”

Our showing stopping Sharing Boards are always a winner & offer the ultimate social dining experience! Served to the middle of tables, guests can tuck in & help themselves. The price next to the Main Courses denotes the price for three courses (including a four item Starter Sharing Board).

Sharing Board Starters

£3 per item, we suggest four items

Spring Onion Fava

Great Rollright Cheese

Falafel & Tahini

Baba Ghanoush

Charred Peaches & Prosciutto (When in Season)

Cotswold Farmer Pork Pie & Picalilli

Chicken Liver Pâté & Red Onion Marmalade

Salt Pig Cured Meats

Ham Hock Terrine & Piccalilli

Jamon Iberico (£3 supplement)

Scotch Eggs & Coleman’s Dressing

Potted Cornish Crab (£2 supplement)

Squid & Green Chilli Sauce

Half Pint Prawns & Lemon (£2 supplement)

Black Mountain Hot Smoked Salmon

All served with Artisan Breads & Pickles



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Sharing Board Mains

Your Choice of Pie, Bowls of Summer Garden Vegetables & Gravy *Prices From £45*

Salmon en Croute, Buttered New Potatoes & Summer Gardens Greens £45

Ras el Hanout Flat Iron Lemon & Thyme Buttered Chicken, Spinach & Watercress Salad, Tomato
& Shallot Compote, Herb New Potatoes £45

10 Hour Beef Bourguignon, Crispy Bacon, Confit Shallots, Summer Garden Vegetable £45

Slow Roasted Pork Shoulder, Bramley Apple Sauce, Smoked Garlic Sautéed Potatoes, Fennel Seed
Croquette, Jus & Summer Garden Vegetables £47

Rosemary & Pine Nut Stuffed Leg of Lamb, Boulangère Potatoes, Summer Garden Vegetables £50

Roasted Rib of Beef, Charred Rib Bones, Summer Garden Vegetables, Thyme & Smoked Salt
Sautéed Potatoes £58



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Sharing Board Desserts

Please choose three from the following:

Lemon Tart & Fresh Raspberries
Chocolate Delice
Make-your-own Eton Mess
Brownie Stack & Pouring Cream
Banoffee Pie
Lemon Posset
Chocolate Pots
English Trifle
English Strawberries, Whipped Cream & Shortbread
Blueberry & Vanilla Yoghurt
Panna Cotta Crunch
Chocolate Tart, Salted Caramel Peanuts & Pouring Cream
Crème Brulee
Mini Croquembouche (£3 Supplement)
Baked Rice Pudding



MERRISCOURT
THE HEART OF THE COTSWOLDS

“BBQ Menu”

Our £36 two-course BBQ menu allows you to choose a delicious range of Mains, Salads & Desserts, which we serve on wooden boards to your tables for guests to help themselves.

Mains

Please choose four from the following:

Cherry Wood Smoked Pork Belly
BBQ Sticky Baby Back Ribs
10hr Pit Braised Blade of Beef & Romesco Sauce
Ras el Hanout Chicken
Bacon Cheese Burger
12hr Slow Smoked Shoulder of Lamb & Salsa Verde
BBQ Garlic King Prawn Skewers (£2 supplement)
Scottish Plank Roasted Salmon & Charred Lemon Wrapped in a Banana Leaf
Grilled Squid & Green Chilli Sauce
Charred Vegetables & Feta Cheese
Grilled Halloumi & Pesto
BBQ Sweetcorn
Whole BBQ Spiced Cauliflower, Tzatziki

Salads

Please choose three from the following:

House Slaw
Garlic & Thyme Roasted Potatoes
Shaved Fennel, Cucumber & Radish
Beef Tomato, Basil & Rapeseed Oil
Bulgar Wheat Tabbouleh
Barley Salad, Lemon Grilled Courgettes
Charred Tenderstem Broccoli, French Beans, Salsa Verde & Sesame Seed Yuzu
Jacket New Potatoes, Rosemary & Smoked Salt
Potato Salad
Caesar Salad
Lentil, Pickled Shallot & Beetroot Salad

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BBQ Menu Desserts

Please see Plated/Sharing Dessert Menus

Evening Food

£8 per portion

Fish Finger Sandwich

Grilled Cheese & Caramelised Onion Toasties

Sticky BBQ Ribs

Tacos (Chicken or Beef), Guacamole & Tomato Salsa

Mac & Cheese with a Choice of Toppings

Cheese Board

Ploughman's Spread: A selection of Cheese, Charcuterie, Cotswold Pork Pies, Chutneys & Bread

£4 per portion

Giant Sausage Rolls & Mustard

Cones of Chips