



## Wesley House Events Ltd

---

### Canapés

#### Cold Fish Canapés

Nicoise salad tart

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

Organic salmon mousse on chive blini with crème fraîche

Asparagus wrapped in cured salmon, parmesan shaving

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

Smoked eel and horseradish mousse, sour dough crouton

Lobster medallion with scallop mousse and caviar

Beetroot cured salmon, beetroot crisp, and horseradish

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

#### Hot Fish Canapés

Seared tuna with lime and coriander salsa on sesame bread

Thai crab cakes, sweet chilli dip

Lobster burger, brioche bun, iceberg, Marie rose sauce

Salt and pepper squid, sweet chilli mayo

Monkfish and pancetta brochettes with rosemary oil

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

Scallop and black pudding with caramelised apple

Cornish scallops with pea puree and mint vinaigrette

Lobster Lollipop, garlic dip

Thai spiced Brixham crab spring roll, coriander dip

#### Cold Meat Canapés

Thai beef salad, hot chilli and lime dressing

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 blackcurrant gelée and pickled walnuts on spelt bread

Cotswold beef carpaccio, wild mushrooms, cabernet sauvignon vinegar, aged parmesan

Chicken liver and foie gras parfait en croute



## Wesley House Events Ltd

---

### **Hot Meat Canapés**

Sticky Asian spiced pork belly  
Chicken popcorn with sesame and Cajun dip  
Mini hamburgers in sesame buns with lettuce, tomatoes and relish  
Scotch quails eggs with piccalilli  
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  
Seared pigeon breast with beetroot and chilli jam  
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  
Quails eggs with gold and silver gild, Maldon salt, cracked black pepper  
Cherry tomato, bocconcini mozzarella and basil  
Blue cheese on rye with chutney and micro parsley

### **Hot Vegetarian Canapés**

Spicy Indian styled dahl cakes with a cool avocado relish  
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



## Wesley House Events Ltd

---

### 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  
Trio of salmon: rosette of smoked salmon with keta; organic oak roasted salmon with horseradish cream; home cured salmon, chive crème fresh, mesclun salad (\*£1.95 supplement)

#### 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  
Mussel and chorizo sausage chowder with crusty bread  
Tian of crab with avocado and spiced tomatoes  
Seared scallops, Parma ham, walnut mayonnaise, parmesan and pea shoots  
Flash fried tiger prawns, ginger and black bean broth, soba noodles  
Lobster and saffron risotto, seared hand dived scallop, Lobster oil  
Ceviche of scallops, red mullet and snapper, guacamole, tortilla chips, lime dressing  
Seared scallops and crisp pork belly, pea and broad bean salad, pea puree, port reduction  
Trio of shellfish – layered crab, diced tomato and avocado timbale; lobster frisee and mango salad; tiny glass of prawn cocktail (\*£2.95 supplement)

#### Terrine, Pâté and Game

Five spice duck salad with mixed shoots, mango and pomegranate  
Thai crispy duck, oriental vegetables, pancake cones, sweet chilli dip  
Smoked chicken and aromatic ham hock terrine, piccalilli, toasted sour dough  
Rillettes of confit chicken and green peppercorn with Offenham leaves, tarragon mustard dressing  
Pressed ham hock terrine, beetroot and chilli jam  
Bretforton asparagus, Parma ham, aged parmesan, gremolata  
Duck confit, celeriac bubble and squeak cake, fig syrup  
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  
Pave of foie gras and aromatic duck confit, spiced pear chutney, toasted brioche (\*£2.95 supplement)



## Wesley House Events Ltd

---

### **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

Twice baked soufflé of goats cheese, wild rocket with chive cream

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



## Wesley House Events Ltd

---

### 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

Mediterranean style fish stew with John Dory, sea bass, clams, prawns and mussels, served with rouille and croutons

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

Seared tuna loin, marinated vegetables bundles, warm noodle salad, black bean and ginger dressing

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

Paved rump of beef served with shallots, carrots, leeks, creamed potatoes, red wine jus

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 (\*£1.95 supplement)

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

Roast rump of Cotswold lamb, crushed Jersey royals, seasonal vegetables, tomato and rosemary fondue

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

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

Rump of lamb, sauté potatoes, peas and broad beans, tomato and rosemary fondue and lamb jus

Duo of Cotswold lamb (slow cooked shoulder and cutlet) potato puree, peas and broad beans, Lamb jus (\*£1.95 supplement)

Roast rack of Cotswold lamb, spring onion mash, seasonal vegetables, tomato and rosemary fondue (\*£6.95 supplement)



## Wesley House Events Ltd

---

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

Breast of roast Bampton guinea fowl with truffle stuffed leg, herb new potatoes, braised lettuce hearts, baby beetroots, and a tarragon sauce

Roast breast and ballontine of guinea fowl stuffed with chestnut farce, beetroot fondant, sautéed spinach, thyme infused jus

Duo of Cotswold pork roast belly and chop, carrot and caraway 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 stuffed courgette flower and white bean purée

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

Confit leg and breast of Gressingham duck, Parmentier potatoes, curly kale, baby carrots and port sauce

Roast breast of Thai spiced duck, honey and soy glazed vegetables and crispy shredded pancake

### **Vegetarian**

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

Tian of roasted vegetables with mozzarella gratin and sweet chilli and tomato coulis

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

Wild mushroom and potato pave with tomato coulis and red wine reduction

Baked stilton soufflé served with roasted asparagus and mushroom

Thai green vegetable curry, coconut sticky rice, prawn crackers

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



## Wesley House Events Ltd

---

### Desserts

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  
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  
Layered sponge cake with lemon icing and English berries  
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  
Fresh fruit gratin, champagne sabayon, champagne sorbet  
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  
Scandinavian iced berries  
Strawberry fool  
Passion fruit cheese cake  
Passion fruit posset  
Hot chocolate fondant with vanilla bean ice cream (\*£1.95 supplement)  
Trio of apple: apple fool with apple crisp; iced apple parfait with cinnamon syrup; apple tarte tatin (\*£1.95 supplement)  
Trio of chocolate - hot chocolate fondant, chocolate marquise and chocolate chip ice cream (\*£1.95 supplement)



## Wesley House Events Ltd

---

### 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

Scampi

#### **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, roast 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





## Wesley House Events Ltd

---

### Children's menu

#### **Mains**

Sausage and mashed potato

Fish fingers and chips

Chicken nuggets and chips

Pasta with chicken and pesto

Tomato pasta with vegetables

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

#### **Desserts**

Knickerbocker glories

Jelly with ice cream

Bowls of ice cream