



DE VERE

COTSWOLD WATER PARK



Banqueting menu





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Option 1

Starters

Duck liver & apricot pâté (SD/G/MI)
Apricot & ginger chutney, oat cakes

Leek & potato soup (Ve) (C)
Chopped chives

Mains

Roast breast of chicken (SD)
Carrot mash, tenderstem, tomato & tarragon jus

Sweet potato & chickpea loaf (Ve) (G/S)
Red pepper & basil sauce

Desserts

Sticky toffee pudding (S/G/E/MI)
Salted caramel ice cream, liquid toffee sauce

Vegan chocolate fondant (Ve) (G/S)
Vanilla plant based ice cream

Tea & coffee

Contains:

MI: Milk | M: Mustard | C: Celery | N: Nuts | PE: Peanuts | SE: Sesame | S: Soya | SD: Sulphites | LU: Lupin | MO: Molluscs | F: Fish |
E: Eggs | G: Gluten | CR: Crustaceans. Suitable for: (V) Vegetarians (Ve) Vegans

We can offer accurate information on ingredients, however, due to the open plan nature of our kitchens,
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Option 2

Starters

Ham hock & soused carrot terrine (SD/G/M)
Dijon mayonnaise, mint & parsley vinaigrette

Vine tomato & red pepper soup (Ve) (C/G)
Basil oil

Mains

Seared fillet of pork (SD/M)
Glazed carrot, Dijon mash, roast shallot & sage jus

Squash & lentil wellington (Ve) (G/S)
Squash purée, spring onion & chive plant based cream

Desserts

Lemon tart (S/G/E/MI)
Crushed meringue, raspberry purée

Raspberry bakewell (Ve) (G/S/N)
Raspberry sorbet

Tea & coffee

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Option 3

Starters

Potted pork shoulder (SD/G/C/M)
Apple cider chutney, spelt toast

Roasted parsnip soup (Ve)
Maple syrup

Mains

Confit duck leg (SD/C/S)
Sweet potato mash, pak choi, lentil & five spice jus

Potato, chickpea & black bean chilli (Ve) (SD/S/N)
Steamed rice, rice crackers

Desserts

Chocolate delice (S/G/E/MI)
Passion fruit purée

Strawberry cheesecake (Ve) (S)
Blackberry syrup

Tea & coffee

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Option 4

Starters

Pressing of chicken, apricot & pancetta (SD/G/S/C)

Apricot purée, brioche

Press of Mediterranean vegetables (V) (SD/MI)

Basil oil, balsamic, crispy rocket

Mains

Ballotine of turkey, sage & bacon (C/SD)

Confit carrot, redcurrant jus

Bean & vegan sausage cassoulet (Ve) (C/S)

Celeriac mash

Desserts

Vanilla panna cotta (S/G/E/MI)

Shortbread biscuit, macerated strawberries

Orange & chocolate delice (Ve) (S)

Orange syrup

Tea & coffee

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Option 5

Starters

Haddock, leek & spinach tart (E/G/F/MI/M)
Light curry dressing

Leek & potato soup (Ve) (C)
Chopped chives

Mains

Roast breast of corn fed chicken (MI/C)
Fondant potato, broccoli, roast garlic & thyme jus

Sweet potato & chickpea loaf (Ve) (G/S)
Red pepper & basil sauce

Desserts

Sticky toffee pudding (S/G/E/MI)
Salted caramel ice cream, liquid toffee sauce

Vegan chocolate fondant (Ve) (S/G)
Mocha plant based ice cream

Tea & coffee

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Option 6

Starters

Salad of smoked mackerel (G/C/MI/F)
Potatoes, chives, horseradish, spelt bread

Beetroot carpaccio (Ve) (G/C)
Fennel, orange, red chard

Mains

Confit duck leg (SD/C/S/MI)
Sweet potato mash, pak choi, lentil & five spice jus

Potato, chickpea & black bean chilli (Ve)
Spinach, pak choi, rice crackers

Desserts

Chocolate delice (G/S/E/MI)
Passion fruit purée

Strawberry cheesecake (Ve) (S)
Blackberry syrup

Tea & coffee

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Option 7

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Gin cured Scottish salmon (G/C/F)
Beetroot, orange, dill, pomegranate, rye crisps

Beetroot, pomegranate salad (Ve) (G)
Fennel, orange, buckwheat, red chard

Mains

Braised pork belly (SD/S/MI)
Glazed carrot, colcannon, roast shallot & sage jus

Squash & lentil wellington (Ve) (G)
Squash purée, spring onion, chive plant based cream

Desserts

Lemon tart (SD/G/MI/E)
Crushed meringue, raspberry purée

Orange & chocolate delice (Ve) (S)
Orange syrup

Tea & coffee

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Option 8

Starters

Game terrine (SD/G/S)
Chicory, blackberries, orange vinaigrette

Press of Mediterranean vegetables (Ve) (SD)
Basil oil, balsamic, crispy rocket

Mains

24hr slow braised beef shin (MI/M/C)
Potato gratin, tenderstem, pearl onion & red wine jus

Bean & vegan sausage cassoulet (Ve) (S/C)
Parsnip mash

Desserts

Tahitian vanilla crème brûlée (S/G/E/MI)
Shortbread biscuit

Bakewell tart (Ve) (G/N/S)
Raspberry sorbet

Tea & coffee

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