

19 HYDE 01
HOUSE

MENU





CANAPES

Additional canapes £2.50 per canape per person

Chorizo and halloumi bites, sweet chilli sauce

Cornish cheddar and onion croquettes

Goats cheese profiteroles, sun blush tomatoes (V)

King prawns in filo pastry, yellow chilli and ginger sauce

Grilled padron peppers with rock salt (V, Vg, Gf, Df)

Cotswold fillet of beef, truffle fries (+£2.50 pp) (Gf, Df)

English Muffin, quails egg, smoked salmon, hollandaise sauce (+£2.50 pp)

Bruschetta, chickpea, kale and sun blush tomato (V, Vg, Df)

Sweet potato and avocado bites (V, Vg, Gf)

Beetroot blinis (V)





PLATED

Starters

Chicken liver pâté, onion marmalade, sliced brioche

Seasonal vegetable soup (V, Vg, Gf)

Burrata, tomato, basil (V, Gf)

Crayfish & prawn cocktail, avocado (Gf)

Asian inspired shredded duck salad, carrot, sesame dressing

Scallops, pork belly, fennel, apple (+£2.50 pp) (Gf, Df)



Mains

Wild mushroom stuffed chicken breast, dauphinoise, green beans, leek cream (Gf)

Pan-seared trout fillet, new potatoes, lemon and chive sauce (Gf)

Spiced vegetable tagine, steamed rice and yogurt (V, Vg, Gf)

Cotswold lamb rump, caponata, salsa verde (Gf, Df)

Roasted cod fillet, chorizo and chickpea cassoulet

Confit duck leg, dauphinoise potatoes, roasted courgettes, port reduction (Gf)

Desserts

Vanilla cheesecake, strawberry coulis

Sticky toffee pudding

Bakewell tart (Df, Gf)

Lemon curd mousse, apricot coulis

White chocolate and orange bread pudding

Chocolate fondant with fresh strawberries (Vg, V, Df, Gf)

Mixed berries pavlova (V, Gf)

Mandarin bavarois, passionfruit pearls

Apple and blackberry crumble, thick custard (V, Vg, Df, Gf)





FEASTING

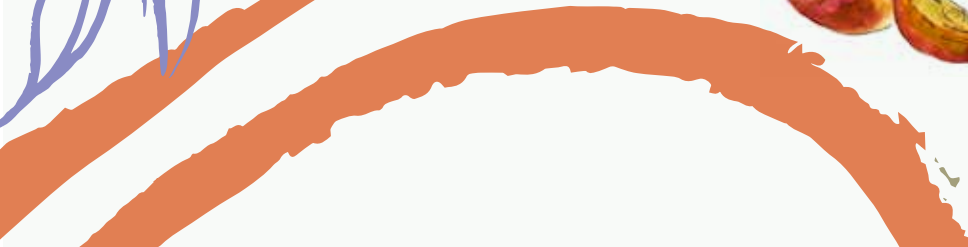
Starters

- Meze**, speck, whitebait, stuffed vine leaves, red pepper & feta,
Marinated artichokes, toasted pita chips, tzatziki
- Country**, glazed Wiltshire ham, pork and egg gala pie, Cotswold cheddar, piccalilli, waldorf salad
- Charcuterie**, prosciutto, spianata romana, Napoli, onion marmalade,
pear and date chutney, grissini
- Fish**, smoked salmon, smoked Bibury trout, house-smoked salmon p ate, smoked mackerel,
pickled red onion & horseradish aioli, baby gem salad, crostini seed crackers
- Vegan**, grilled artichoke hearts, stuffed vine leaves, red pepper hummus,
nocellara olives, mushroom p ate, greek wraps



Mains

- Beef**, Cotswold sirloin of beef roasted with garlic and thyme, Yorkshire pudding & fresh
horseradish cream, red wine jus, roasted potatoes (+£3 pp)
- Pork**, crispy crackled pork loin, cider vinegar apple sauce, lemon and sage stuffing,
grain mustard mash, spiced pear and red cabbage, steamed greens
- Lamb**, rosemary roasted leg of lamb, home-grown mint sauce,
rosemary roasties, colourful courgettes (+£7.25pp)
- Salmon**, whole roasted scottish salmon stuffed with lemon,
herbs and shallots, new potatoes, ratatouille
- Vegan Wellington**, served with seasonal vegetables and potatoes (V, Vg)
- Polenta**, grilled mediterranean vegetable stack rosemary polenta cake,
red pepper and cherry tomato fondue (V, Vg)





Decorative orange wavy line

EVENING FOOD

Late Night Bites

£9 per guest | for a minimum of 75% of your guests | Choose two options

Croque Monsieur
Bacon brioche baps
Mini fish and chips
Mini burger sliders
Margherita pizza slices
Thick cut chips

Decorative orange wavy line