

19 HYDE 01  
HOUSE

# MENUS





# CANAPES

Additional canapes £2.50 per canape per person | Choose four

**Salt and pepper squid**

**Cheesey polenta fritters**, chilli jam (v)

**Choux buns**, goat's curd, herbs (v)

**Prawn skewer**, chimichurri salsa

**Palmieres**, cream cheese, chives, quail eggs

**Asparagus and ricotta cheese filo pastries** (v)

**Salcombe bay crab cakes**, lemon and herb mayonnaise

**Rare roast beef**, mini Yorkshire puddings, horseradish cream (+£1.50 pp)

**Cold smoked salmon**, buckwheat blinis, caviar, crème fraiche

**Duck liver parfait**, toasted brioche, onion marmalade

**Breaded pork terrine**, apple sauce

**Prosciutto and mozzarella croquettes**, aioli

**Seasonal vegetable tempura**, saffron mayonnaise (v)

**Seasonal vegetable crudités**, babaganush, humus (v)





# LIGHT & BRIGHT

## Starters

**Sea bass ceviche**, crispy capers, citrus dressing,  
diced tomato and cucumber, mint and chilli

**Beetroot and goat's cheese salad**, endive, walnut, herbs (v)

**Burrata**, tomatoes, basil, reduced balsamic (v)

**Ham hock**, grain mustard and parsley pressed terrine,  
piccalilli, sourdough bread

## Mains

**Rack of Cotswolds Lamb**, pea puree, herb gnocchi, peas,  
rosemary, salsa verde

**Cornish Hake fillet**, sweetcorn purée, swiss chard, lovage butter

**Pork fillet**, wrapped in pancetta, onion purée, hispi cabbage, cider jus

**'Cotswolds White' chicken supreme**, potato fondant,  
tenderstem broccoli, jus gras



## Desserts

**Rose scented panna cotta**, strawberries, sablé biscuit

**Dark chocolate mousse**, griottines cherries, honeycomb

**Glazed lemon tart**, raspberries





# COSY & HEARTY

## Starters

**Duck liver parfait**, truffle butter, Sauternes jelly, toasted brioche  
**Caramelised onion**, gruyère and parsley tart, watercress salad (v)

**Sea bass fillet**, cannelloni beans, red pepper, pistou

**Heritage beetroot risotto**, mascapone, oregano (v)

**Trealy Farm coppa ham**, black figs,  
cabernet sauvignon vinegar, shaved parmesan



## Mains

**Braised ox cheek**, garlic mash, roasted parsnips

**Roasted beef fillet**, potato rosti, buttered spinach, black truffle (+£5 pp)

**Costwolds venison suet pudding**, celeriac puree, kale, braising stock

**Veggie wellington**, wild mushroom, butternut squash, spinach, cauliflower  
puree, roasted cauliflower, Salmoriglio (v)

## Desserts

**Chocolate & buttermilk brownie**, chocolate sauce, clotted cream ice cream

**Fine apple tart**, almonds, salted caramel ice cream





# FEASTING

## Starters

**Baked Tunworth cheese**, selection of cured meats, cornichons, capers, sourdough toast

**Caramelised onion**, gruyère and parsley tart, watercress salad

**Antipasto**, a selection of cured meats, olives, bocconcini, sun-dried tomatoes, marinated artichoke hearts, pickled courgettes, focaccia

**Mezze platter**, grilled courgettes, falafel, feta cheese, cucumber, roasted cherry tomatoes, babaganoush, hummus, tzatziki, olives, labneh, stuffed vine leaves, flat breads (vg)

## Mains

**Chargrilled leg of lamb**, salsa verde

**Marinated spatchcock 'Cotswold White' chicken**, chimichurri

**Roasted loin of pork**, crackling, confit garlic, watercress, apple

**Cauliflower chickpea and carrot tagine**, spinach, labneh, sourdough flat breads (v)

**Sliced rib of beef**, watercress, bernaise sauce, horseradish cream (+£5 pp)

**Chicken, bacon, leek and parsley puff pastry pie**

**Slow cooked lamb shoulder Shepherd's pie**

**Cotswolds venison suet pudding**, celeriac purée, braising juices

## Desserts

**Seasonal fruit pavlova**

**Baked Alaska**

**Sticky toffee pudding**, butterscotch sauce,  
served with vanilla custard or ice cream

**Dark chocolate mousse**, honeycomb served in a tall glass

**Ice-cream sundae station**, brownie pieces, marshmallows,  
'rocky road', sauces, sprinkles, hazelnuts

## Sides

Choose two

**Boiled & buttered or Roasted baby potatoes** | **Potato salad**, chives, crème fraîche  
**Dauphinoise potatoes** (add black truffle +£2 pp) | **Green beans**, chilli and lemon  
**Tenderstem broccoli**, garlic butter, toasted almonds | **Cous cous**, herbs and vine tomato  
salad | **Roasted root veg**, fennel seeds, honey | **Grilled aubergines and courgettes**, roasted  
garlic, sumac, labneh | **Grilled carrots and puy lentils**, endive, tahini dressing, toasted  
sesame | **Artichoke & green olive salad**, raddichio, flat parsley, almond dressing





**EVENING  
FOOD**

Late Night Bites

Choose two

**Croque Monsieur's**

**Bacon baps, brioche buns**

**Tartiflette (+£1.50 pp)**

**Mini fish and chips**

**Mini sliders**

**Margherita pizza slices**

**Patatas bravas**

**Thick cut chips, triple cooked**