

19 HYDE 01
HOUSE

MENU LOOKBOOK
2022

CANAPES (VEGETARIAN)



Salt baked celeriac, truffle, pickled celeriac (v)



Wild mushroom truffle arancini (v)

CANAPES (VEGETARIAN)



Aubergine tartare, puffed pasta crisp (v)



Artichoke tempura, saffron aioli (v, df)

CANAPES (FISH)



Crab salad, pickled radish, apple, dill (df)



Tuna taco, yoghurt, wasabi, ginger

CANAPES (FISH AND VEGETARIAN)



Honey soy glazed salmon, toasted sesame (gf, df)



Bloody Mary bocconcini (v)

CANAPES (MEAT)



Ox cheek crumpet, chestnut, cranberry (+£2.50 pp)



Crispy ham hock, burnt miso caramel, coriander, spring onion

CANAPES (MEAT)



Chicken liver parfait, toasted brioche, sauternes gel



Lamb bon bon, pea and mint

CANAPES (MEAT)



Beef carpaccio, truffle emulsion, shaved pecorino

STARTER (MEAT)



Please note, all dishes are served on white plates as standard. Please speak to a member of our team if you would like to discuss alternative crockery hire options, they will be happy to assist

Trealy Farm coppa ham, black figs, sherry vinegar, shaved parmesan (gf)

STARTER (MEAT)



Duck liver parfait, sauternes jelly, mini brioche



Pressed ham terrine, pickled vegetables, apricot chutney, sourdough toast (df)

STARTER (VEGETARIAN)



Rainbow beetroots, orange and honey whipped goat's cheese, candied sunflower seeds (v)



Burrata, heritage tomatoes, basil, balsamic vinegar (v, gf)

STARTER (FISH)



Sea bass ceviche, cucumber, mint and mango salsa (gf, df)



Pan fried scallops, celeriac puree, rémoulade, pickled apple (+£2.50pp)
(gf)

MAIN COURSE (MEAT AND FISH)



Cotswolds White chicken, pressed potato, shallot puree, tenderstem broccoli, spring onion oil, madeira jus (df, gf)



Pan fried cod, bubble and squeak, cauliflower puree, spinach, caper and raisin burnt butter (gf)

MAIN COURSE (MEAT)



Rump of Cotswolds' lamb, pea puree, herb gnocchi, charred broccoli, peas, broad beans, salsa verde (+£3pp)



Roasted beef fillet, creamed potato, candied carrots, wild mushrooms, truffle (+£7pp) (gf)

MAIN COURSE (VEGETARIAN)



Crispy Kale doughnut, parmesan, pressed potato, shallot puree, crispy kale, spring onion oil (v)



Sweet potato wellington, wild mushroom, roasted Jerusalem artichoke, spinach, Salmoriglio (v, vg, gf, df)

MAIN COURSE (VEGETARIAN)



Seasonal tortellini, crispy trumpet mushrooms (v)

DESSERT



Treacle tart, salted caramel ice cream (v)



Chocolate and buttermilk brownie, chocolate sauce, vanilla dream ice cream (v)

DESSERT



Strawberry and tonka bean cheesecake, passionfruit and mango (v)



Glazed lemon tart, fennel and passionfruit, green tea meringue, raspberry sorbet (v)

FEASTING

The joy of sharing! Bring everyone together over a relaxed and informal family-style dining experience.

We advise you select one main and two sides to compliment your chosen main and you can leave the rest to us.



FEASTING STARTER



Baked roll right cheese, selection of cured meats, cornichons, silver skin onions, capers, rustic bread

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

Mezze platter, grilled vegetables, falafel, ricotta stuffed peppers, feta cheese, cucumber, roasted cherry tomatoes, babaganoush, hummus, tzatziki, olives, flat breads (v)

FEASTING MAIN



FEASTING MAIN



MAIN

Chargrilled shoulder of lamb, marinated in ral el hanout, salsa verde (+£3pp) (gf, df)

Marinated spatchcock 'Cotswold White' chicken poussins, chimichurri (gf, df)

Sirloin of beef, whole grain mustard, watercress, béarnaise sauce (+£7pp) (gf)

Sea bream, chermoula fennel, orange (gf, df)

Yeasted roasted cauliflower, pomegranate, pine nuts (v, vg, gf, df)

SIDES

Boiled & buttered or Roasted baby potatoes (v, gf)

Potato salad, chives, crème fraiche (v, gf)

Dauphinoise potatoes (add black truffle +£2 pp) (v, gf)

Green beans, chilli and lemon (v, vg, gf, df)

Tenderstem broccoli, garlic butter, toasted pine nuts (v, gf)

Cous cous, herbs and vine tomato salad (v, vg, df)

Roasted root veg, fennel seeds, honey (v, gf, df)

Grilled aubergines and courgettes, roasted garlic, sumac, labneh (v, vg, gf, df)

Grilled carrots and puy lentils, endive, tahini dressing, toasted sesame (v, vg, gf, df)

Artichoke and green olive salad, bitter leaves, herbs, citrus dressing (v, vg, gf, df)

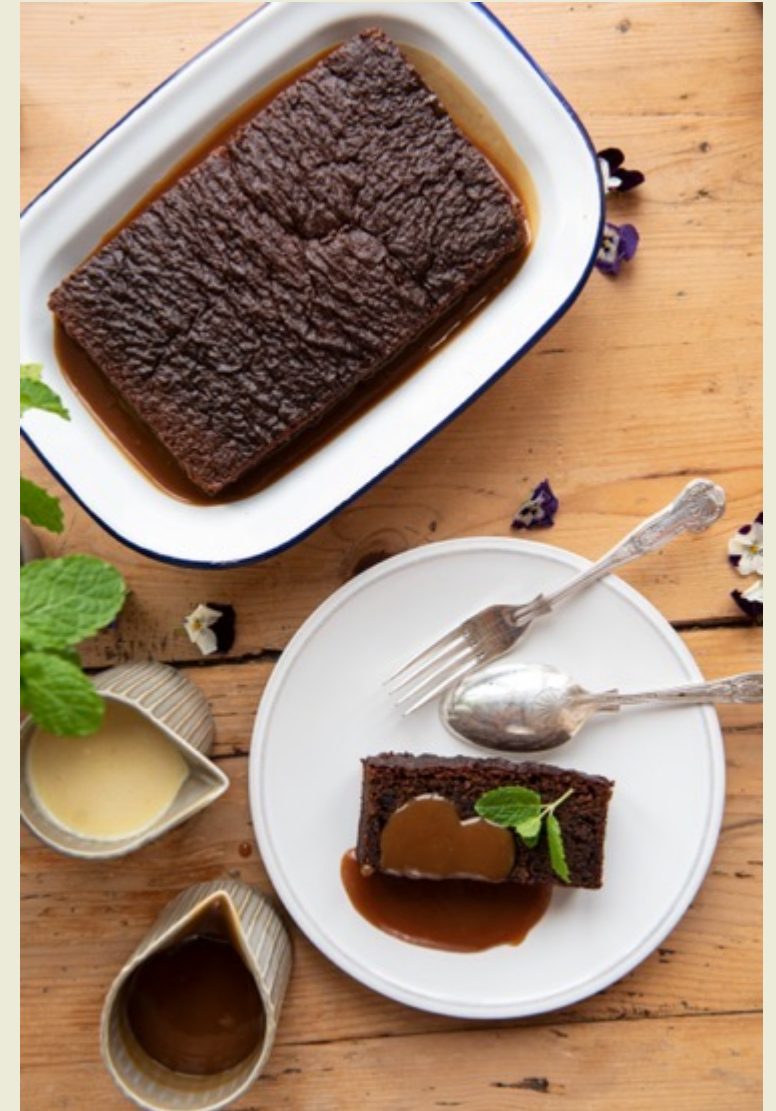
FEASTING DESSERT

Mixed berry pavlova, seasonal fruit, clotted cream (v, gf)

Baked Alaska, Italian meringue, salted caramel ice cream (v)

Sticky toffee pudding, butterscotch sauce, served with vanilla custard (v)

'Dark chocolate Opera' mousse, honeycomb, ganache, chocolate shards, served in a tall glass (v)



FEASTING DESSERT



Our showstopping feasting desserts serve between 6 – 12 guests generously depending on table size.

TABLE STYLING NOTES

Our feasting menu is served on multiple platters of varying shapes and sizes, positioned on wooden block risers in the center of your table.

Please bear this in mind when deciding on your table styling and floral, to ensure there is plenty of space for your guests to easily access and delve into your feasting dishes.

For more guidance on this please speak to our planning team.

