



INGLESIDE

CIRENCESTER

INGLESIDE

EVENT MENU

OFFERING



FIND THE PERFECT MENU

TAILORED UNIQUELY TO YOU

Our expert chefs thrive on the opportunity to craft exquisite and bespoke menus perfect for your occasion.

We have designed sample menus to tantalise your taste buds before meeting with our Head Chef, where the option to create your own menu can come to life.



CANAPÉS

Minimum number of 20 people.

Choux Bun Beef Tartare Topped with Horseradish Crème Fraîche
Cotswold Gin Cured Smoked Bibury Trout with Cucumber Raita on Blini
Goats Cheese Mousse with Beetroot Purée on Flatbread
Pork Rillettes Topped with Crackling Crumb on Brioche
Curried Coconut Chicken on Cocktail Sticks
Wild Mushroom Arancini
Courgette and Saffron Bruschetta
Tomato Concassé with Crème Fraîche and Chive Croustades
Spiced Sesame prawn tartlet with coriander
Feta, Olive and Rosemary Tartlets



GRAZING BUFFET

Minimum number of 25 people.

Charcuterie
Local Cheeses
Crackers
Breads
Olives
Fruit
Crudities

Dips
Nuts
Buttermilk Chicken
Artichoke Hearts
Falafel
Scotch Eggs
Baby Chorizo



AFTERNOON TEA

The perfect way to celebrate a special occasion with a delectable Afternoon Tea in our gorgeous lounge, The Garden Room. Whether you choose a classic Cream Tea or With All The Extras, you will not be disappointed.

CREAM TEA

Raisin and Plain Scones ^(M)
Strawberry Preserve ^(M)
Cornish Clotted Cream ^(M)

HIGH TEA

Cheese, Chutney ^(M)
Smoked Salmon, Cream Cheese, Watercress
Honey Roast Ham, Tomato, Mustard

Sticky Toffee Pudding ^(M)
Lemon Cheesecake ^(M)
Chocolate Brownie ^(M)

WITH ALL THE EXTRAS

Cep Arancini ^(M)
Pork and Thyme Sausage Rolls
Salmon Roulade on Blini



WORKING LUNCHES

Our working lunches are the perfect accompaniment for your meeting or training day.
We offer a selection of homemade baguettes, sides and sweets for you to enjoy.

BAGUETTES

Beetroot, Apple, Goats Cheese
Local Cheese, Housemade Chutney
Pastrami, Smoked Cheese, Dill Pickles
Smoked Mackerel Pate, Cucumber
Roasted Courgette, Crispy Onions
Lemon And Herb, Hazelnut Pesto,
Sundried Tomato

SIDES

Potato Salad
Herby Orzo Salad
Dressed Green Leaves
Waldorf Salad
Rocket, Parmesan, Sundried Tomatoes
Truffle Fries

SWEETS

Brownie
Bakewell Tart
Macarons
Red Velvet Cake
Banana Bread
White Chocolate Tart



BBQS & HOG ROASTS

Our American-style Crown Verity BBQ creates the desired smoky flavour and chargrilled texture to our range of BBQ offerings.

All served with buns and garnish. Why not treat yourself to a selection of sweet treats for after the fires out?

Minimum number of 25 people for BBQ's and 50 people for Hog Roasts.

MEAT

Whole Stuffed Sea Bream
Rump Steak
Double Cut Pork Chop
Chorizo Sausage
Spatchcock Chicken
Burger

VEGETARIAN / VEGAN

Watermelon Steak
Harissa Aubergine
Chargrilled Seasonal Veg
King Oyster Mushroom

SIDES

Black Garlic Corn Cob
Peach, Mozzarella & Rocket Salad
Truffle Mac & Cheese
Crushed Brown Butter Potatoes
Giant Cous Cous Herb Salad

DESSERTS

Pineapple & chantilly
'Smores
Banana Split Sundae
Grilled Apricots & Coconut Yogurt

HOG ROAST

Slow Roasted Half / Whole Hog.

You are able to choose a vegetarian or vegan option and additional sides may be selected from the list above.



UNFORGETTABLE MEMORIES
FORMAL & INFORMAL
PRIVATE EVENT

Dine in unrivalled exclusivity, for an intimate celebration over fine seasonal food and drink.

With three unique private dining spaces, complete with dramatic details, Ingleside House is the perfect venue for any private dining celebrations.

If you would like to view our private dining menus, please contact us.

BOOK YOUR CONSULTATION

Book your consultation with our Events Manager to discuss all your menu needs.

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T&C's apply



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