



INGLESIDE

CIRENCESTER

INGLESIDE

*FORMAL AND INFORMAL  
SIT DOWN MENU OFFERING*

# *FORMAL SIT DOWN MENU*

Our formal sit-down menu is designed to offer a refined and memorable dining experience. Each course is carefully prepared by our chefs using seasonal, high-quality ingredients. Perfect for weddings, private dinners, and special celebrations, this menu combines elegant presentation with exceptional flavour to elevate your event.

## **STARTERS**

Duck Leg Bonbon, Crispy Leeks, Oyster  
Sauce

Miso Glazed King Oyster Mushroom,  
Pickled Ginger, Fried Rice Noodles

Mackerel Pate, Dill Croute, Crispy Capers

## **MAINS**

Pork Loin, Crispy Polenta, Baby Heritage  
Carrots, Burnt Apple Puree

Romanesco Cauliflower, Seasonal  
Mushrooms, Wood-Fired Red Pepper

Seabass Fillet, Peas And Greens, Parisienne  
Potato, Dill & Lime Oil

## **DESSERTS**

Ginger Cake, Butterscotch, Creme Fraiche

Bespoke Ice Cream - Create Your Flavour  
With Our Chefs

Caramelised Apricot, Coconut Yogurt,  
Pistachio

# *INFORMAL SIT DOWN MENU*

Our informal sit-down menu offers a relaxed dining experience. Each dish is crafted with care, using fresh, quality ingredients to bring familiar flavours with a refined twist. Ideal for friendly gatherings, team events, or informal celebrations.

## **STARTERS**

Pulled Chicken Chermoula Flatbread,  
Hummus, Sumac Onion

Sea Fish Croquette, Lobster Bisque,  
Preserved Lemon

Pulled Oyster Mushroom Taco, Fermented  
Chilli, Spring Onion

## **MAINS**

Petit Beef Tender, Thyme & Horseradish  
Potato, Red Onion, Seasonal Greens, Pinot  
Noir Jus

Bibury Trout, Crushed Truffle And Confit  
Onion Potato, Samphire & Fennel, Caper &  
Lime

Squash & Sage Croquette, Grilled Seasonal  
Vegetables, Roasted Shallot

## **DESSERTS**

White Chocolate Dome, Passionfruit  
Gel, Creme Chantilly

Coconut Sorbet, Lavender Biscuit,  
Mango Cremeaux, Lime Meringue

Seasonal Fruit Cheesecake Tarte

# *BOOK YOUR CONSULTATION*

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

[amber.warriner@inglesidehouse.co.uk](mailto:amber.warriner@inglesidehouse.co.uk) | +44 (0)1285 648230

T&C's apply



INGLESIDE

CIRENCESTER