



INGLESIDE

CIRENCESTER

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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.

Mozzarella Arancini ^(M)

Salt & Pepper Squid

Watermelon, Chilli, Feta & Basil ^(Ve)

Buttermilk Chicken

Soy & Sesame Seared Tuna

Bacon & Avocado Toast

Honey & Mustard Cocktail Sausages

Mini Yorkshire Pudding & Beef

Prawn Cocktail Gem Lettuce Cup

Goats Cheesecake ^(M)

Pan Con Tomate ^(M)

Pork Rillettes

Waldorf En Croute ^(M)

Roasted Baby Chorizo

Marinated Olives ^(Ve)



GRAZING BUFFET

Minimum number of 25 people.

Beef or Jackfruit Sliders
Jackfruit Sliders ^(Ve)
Buttermilk Chicken
Cauliflower Pakora ^(Ve)
Honey & Mustard Sausages
Mozzarella Arancini ^(V)
Patatas Bravas ^(Ve)
Roasted Baby Chorizo
Pork & Thyme Sausage Rolls
Scotch Eggs

Charcuterie, Cornichons
Crudites ^(Ve)
Cheeseboard
Hummus & Flatbreads ^(Ve)
Macaroni & Cheese ^(V)
Melon Wrapped in Parma Ham
Pork Pie
Various Quiches
Side of Salmon

SALADS
Caesar
Caprese ^(V)
Couscous / Tabbouleh ^(Ve)
Mixed Leaf ^(Ve)
Potato Salad ^(Ve)
Red Cabbage Slaw ^(Ve)
Vegetarian Pasta ^(V)



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

WITH ALL THE EXTRAS

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

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



WORKING LUNCHESES

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

SALAD

- Potato Salad ^(Ve)
- Red Cabbage Slaw ^(Ve)
- Caesar
- Mixed Leaf ^(Ve)
- Caprese ^(V)
- Vegetarian Pasta ^(V)

SANDWICHES

- Smoked Salmon, Cucumber, Cream Cheese
- Devilled Egg & Watercress ^(V)
- Ham, Tomato, & Mustard
- Chicken & Sweetcorn
- Cheese & House Chutney ^(V)
- Coronation Chickpea ^(Ve)

SWEETS

- Lemon Tart ^(V)
- Chocolate Brownie ^(V)
- Victoria Sponge ^(V)
- Bakewell Tart ^(V)
- Sticky Toffee Pudding ^(V)
- Fresh Fruit Salad ^(Ve)



BBQ'S & 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 cakes and treats for after the fires out?

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

MEAT

Beef Burger
Flat Iron Steak
Marinated Chicken
Pork and Sage Sausage
Pork Chop
Ribs

FISH

Prawn Skewers
Salmon
Tuna Steaks

VEGETARIAN / VEGAN

Corn on the Cob ^(V)
Grilled Aubergine ^(V)
Grilled Halloumi ^(V)
Portobello Mushroom ^(V)
Vegan Burger ^(Ve)
Vegetable Skewer ^(Ve)
Mac & Cheese ^(V)

SALADS

Caesar
Caprese ^(V)
Couscous / Tabbouleh ^(Ve)
Mixed Leaf ^(Ve)
Potato Salad ^(Ve)
Red Cabbage Slaw ^(Ve)
Vegetarian Pasta ^(V)

HOG ROAST

Slow Roasted Half / Whole Hog

DESSERTS

BBQ Chocolate Banana ^(V)
Rum-glazed Grilled Pineapple ^(V)



UNFORGETTABLE MEMORIES

SEASONAL PRIVATE DINING

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.

“Everything was visually gorgeous, the food was outstanding.”



WINTER

Leek & Potato Soup, Sourdough ^(V)

Ham Hock Terrine, Piccalilli & Toasted Brioche

Twice Baked Cheese Soufflé & Chives ^(V)

Salmon Gravlox, Pickled Fennel & Cucumbers, Toasted Focaccia

Smoked Haddock Fishcake, Wilted Spinach, Beurre Blanc

Braised Beef Bourguignon, Creamy Mash, Salsa Verde

Pan Fried Cod Fillet, Clam Chowder, Samphire & Peas

Butternut, Caramelised Onion & Feta Parcel, ^(Ve)

Crushed New Potatoes & Caponata

Pan Fried Chicken Breast, Fondant Potato,

Buttered Cabbage & Whisky Cream Sauce

Roasted Pork Loin, New Potato,

Braised Red Cabbage, Mustard Sauce



SPRING

Asparagus, Poached Egg & Hollandaise ^(M)

Beef Carpaccio, Salsa Rosa, Rocket & Parmesan

Beetroot Soup, Peppered Crème Fraiche, Sourdough ^(M)

Smoked Mackerel Pate, Porridge Bread & Chutney

Pan Fried Seabass Fillet, Creamy Mash, Leeks & Oyster Sauce

Asparagus, Pea & Mozzarella Tart, Buttered Jersey ^(M)

Potatoes & Herby Salad

Porchetta, Crushed Black Olive Potatoes, Tomato and Basil Ragu

Pan Fried Chicken Breast, Monks Potato, Cabbage & Bacon,

Whisky Cream Sauce

Pan Seared Beef Rump, Blue Cheese & Mushroom Sauce,

Fried & Watercress Salad



SUMMER

Tomato Gazpacho, Italian Burrata & Basil Pesto ^(V)
Mackerel Sousse, Pickled Rhubarb & Fennel Toasted Sourdough
Beef Bresaola, Gruyère Cheese, Kohlrabi & Pear Salad
Heritage Tomato Salad, Pine Nuts, Rocket, Balsamic Dressing ^(Ve)
Beetroot Carpaccio, Whipped Goats Curd, Crispy Walnuts

Pan Fried Chicken Breast, Potato Fondant, Sweetcorn & Chilli
Salsa, Peppercorn Sauce

Garden Pea Risotto, Crème Fraiche, Crispy Samphire ^(V)
Oven Baked Cod Fillet, Crushed Dill Potato,
Lemon Parsley Sauce

Pork Loin, Green Bean & Courgette, Mash Potato & Ancholade
Cherry Tomato & Onion Tart, Bitter Leaves & Fries



AUTUMN

Pumpkin Soup, Crispy Onions & Sourdough ^(M)
Black Pudding Scotch Egg, Piccalilli & Watercress
Beetroot Cured Salmon, Celeriac & Horseradish
Remoulade, Porridge Bread
Crispy Duck Salad, Nduja Dressing & Bitter Leaves
Twice Baked Cheese Soufflé, Arbroath Smokies

Pan Fried Hake Fillet, Chorizo & Mussel Broth, Samphire
Beetroot Risotto, Crème Fraiche, Crispy Tender Stem Broccoli ^(M)
Pork Loin, Creamy Mash, Cabbage & Bacon, Whisky Cream Sauce
Caldera Fish Stew, Saffron Rouille & Sourdough



DESSERTS

Sticky Toffee Pudding, Vanilla Ice Cream ^(M)

Apple & Pear Crumble ^(M)

Salted Caramel Chocolate Fondant, Clotted Cream ^(M)

Lemon Tart, Raspberry Sorbet ^(M)

Eton Mess ^(M)

Crème Brûlée, Vanilla Shortbread ^(M)

Cointreau and Chocolate Mousse, Vanilla Tulle ^(M)

White Chocolate Cheesecake, Lemon Sorbet ^(M)

Cherry Bakewell Tart, Crème Anglaise ^(M)

Fresh Fruit Salad ^(Ve)

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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