



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 <sup>(M)</sup>

Salt & Pepper Squid

Watermelon, Chilli, Feta & Basil <sup>(Ve)</sup>

Buttermilk Chicken

Soy & Sesame Seared Tuna

Bacon & Avocado Toast

Honey & Mustard Cocktail Sausages

Mini Yorkshire Pudding & Beef

Prawn Cocktail Gem Lettuce Cup

Goats Cheesecake <sup>(M)</sup>

Pan Con Tomate <sup>(M)</sup>

Pork Rillettes

Waldorf En Croute <sup>(M)</sup>

Roasted Baby Chorizo

Marinated Olives <sup>(Ve)</sup>



## *GRAZING BUFFET*

Minimum number of 25 people.

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

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

**SALADS**  
Caesar  
Caprese <sup>(V)</sup>  
Couscous / Tabbouleh <sup>(Ve)</sup>  
Mixed Leaf <sup>(Ve)</sup>  
Potato Salad <sup>(Ve)</sup>  
Red Cabbage Slaw <sup>(Ve)</sup>  
Vegetarian Pasta <sup>(V)</sup>



## *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 <sup>(M)</sup>  
Strawberry Preserve <sup>(M)</sup>  
Cornish Clotted Cream <sup>(M)</sup>

### HIGH TEA

Cheese, Chutney <sup>(M)</sup>  
Smoked Salmon, Cream Cheese, Watercress  
Honey Roast Ham, Tomato, Mustard

### WITH ALL THE EXTRAS

Cep Arancini <sup>(M)</sup>  
Pork and Thyme Sausage Rolls  
Salmon Roulade on Blini

Sticky Toffee Pudding <sup>(M)</sup>  
Lemon Cheesecake <sup>(M)</sup>  
Chocolate Brownie <sup>(M)</sup>



## *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 <sup>(Ve)</sup>
- Red Cabbage Slaw <sup>(Ve)</sup>
- Caesar
- Mixed Leaf <sup>(Ve)</sup>
- Caprese <sup>(V)</sup>
- Vegetarian Pasta <sup>(V)</sup>

### SANDWICHES

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

### SWEETS

- Lemon Tart <sup>(V)</sup>
- Chocolate Brownie <sup>(V)</sup>
- Victoria Sponge <sup>(V)</sup>
- Bakewell Tart <sup>(V)</sup>
- Sticky Toffee Pudding <sup>(V)</sup>
- Fresh Fruit Salad <sup>(Ve)</sup>



## *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 <sup>(V)</sup>  
Grilled Aubergine <sup>(V)</sup>  
Grilled Halloumi <sup>(V)</sup>  
Portobello Mushroom <sup>(V)</sup>  
Vegan Burger <sup>(Ve)</sup>  
Vegetable Skewer <sup>(Ve)</sup>  
Mac & Cheese <sup>(V)</sup>

### SALADS

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

### HOG ROAST

Slow Roasted Half / Whole Hog

### DESSERTS

BBQ Chocolate Banana <sup>(V)</sup>  
Rum-glazed Grilled Pineapple <sup>(V)</sup>



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 <sup>(V)</sup>

Ham Hock Terrine, Piccalilli & Toasted Brioche

Twice Baked Cheese Soufflé & Chives <sup>(V)</sup>

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, <sup>(Ve)</sup>

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 <sup>(M)</sup>

Beef Carpaccio, Salsa Rosa, Rocket & Parmesan

Beetroot Soup, Peppered Crème Fraiche, Sourdough <sup>(M)</sup>

Smoked Mackerel Pate, Porridge Bread & Chutney

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

Asparagus, Pea & Mozzarella Tart, Buttered Jersey <sup>(M)</sup>

Potatoes & Herby Salad

Porchetta, Crushed Black Olive Potatoes, Tomato and Basil Ragù

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 <sup>(V)</sup>  
Mackerel Sousse, Pickled Rhubarb & Fennel Toasted Sourdough  
Beef Bresaola, Gruyère Cheese, Kohlrabi & Pear Salad  
Heritage Tomato Salad, Pine Nuts, Rocket, Balsamic Dressing <sup>(Ve)</sup>  
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 <sup>(V)</sup>  
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 <sup>(M)</sup>  
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 <sup>(M)</sup>  
Pork Loin, Creamy Mash, Cabbage & Bacon, Whisky Cream Sauce  
Caldera Fish Stew, Saffron Rouille & Sourdough



## *DESSERTS*

Sticky Toffee Pudding, Vanilla Ice Cream <sup>(M)</sup>

Apple & Pear Crumble <sup>(M)</sup>

Salted Caramel Chocolate Fondant, Clotted Cream <sup>(M)</sup>

Lemon Tart, Raspberry Sorbet <sup>(M)</sup>

Eton Mess <sup>(M)</sup>

Crème Brûlée, Vanilla Shortbread <sup>(M)</sup>

Cointreau and Chocolate Mousse, Vanilla Tulle <sup>(M)</sup>

White Chocolate Cheesecake, Lemon Sorbet <sup>(M)</sup>

Cherry Bakewell Tart, Crème Anglaise <sup>(M)</sup>

Fresh Fruit Salad <sup>(Ve)</sup>

# *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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